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THE ART OF PLANTING and CULTIVATING THE VINE;

AS ALSO,

OF MAKING, FINING, and PRESERVING

WINES, &c.

ACCORDING TO

THE MOST APPROVED METHODS

IN THE

Moſt celebrated Wine-Countries in France.

Compiled for the Uſe of ſuch as intend to proſecute that beneficial and national Branch of Commerce and Agriculture in America, and particularly for that of the Colony at New Bourdeaux;

By LOUIS de SAINT PIERRE, Eſq;

One of His Majeſty's Juſtices of the Peace for *Granville* County, and Captain of the Company of Militia, conſiſting of the *French* Vine-Dreſſers, eſtabliſhed at *New Bourdeaux*, in *South Carolina*.

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M.DCC.LXXII.

BR. MUS

AN ADDRESS TO THE BRITISH NATION, AND TO THE INHABITANTS of BRITISH AMERICA,

More particularly to ſuch who have been pleaſed to favour the Plan for the CULTURE of the VINE, at the Settlement of *New Bourdeaux*, in *South Carolina.*

IF the notion of a government, founded on perfect reaſon and juſtice, could be reduced to practice, men might poſſibly live much happier,

pier, at leaſt they might avoid many toils, dangers, diſeaſes, and even death, in the purſuit of enterprizes they are obliged to form, from the neceſſary effects of the preſent eſtabliſhments. Rulers might then govern men by applying to their reaſon; and to convince them of the uſefulneſs of any meaſure would be ſufficient to enſure their acquieſcence. But as this empire of reaſon and perfect right, unhappily for mankind, has been found to have had an exiſtence only in ſome ideal commonwealth, the dream of ſome ſpeculative brains wholly unacquainted with men, who becauſe ſome individuals are found capable of being enlightened and guided by reaſon, thence conclude, that great bodies are to be influenced by the ſame means. As every government therefore, founded on this baſis, muſt be of too nice a frame, and be compoſed of too great a multiplicity of parts to be kept in a due poize; the notion of ruling by motives of perfect reaſon has been juſtly laid aſide.

This idea of an empire of reaſon being then impracticable, the men of experience, in conducting large ſocieties, found that the only reſource left, was to intereſt the paſſions in the ſcheme concerted for the common advantage. And what reaſon found too heavy a taſk, was delegated with better ſucceſs (though it muſt be confeſſed ſtill infinitely ſhort of compleat happineſs) to ambition, to avarice, and to that univerſal propenſity by which the various claſſes of animals are perpetuated.

But even in this leſs perfect plan, reaſon comes in for her ſhare; for though the paſſions will not allow her to decide univerſally on what is right and juſt, yet they never ſcruple to liſten with ſubmiſſion, when the object is their own gratification. The grand object then of human policy in any ſcheme, is to intereſt the paſſions on its ſide, a ſecret which whoever poſſeſſes, need have no apprehenſions for the ſucceſs of his enterprizes. There being thus another inferior kind of reaſon or juſtice, leſs noble indeed in its object, but better adapted for the accompliſhment of its end, we have only to find out what that is, for this will always enſure the ready ſubmiſſion of thoſe to whom it is properly applied: and whatever the enterprize be, whether of war, policy or commerce, if its object be founded in the utility of thoſe who are to bear the burden and undergo the danger, we may be ſure of an hearty concurrence, and, with proper conduct, of an happy iſſue.

Hence property is the firmeſt baſis of commerce, which never has, nor indeed can flouriſh where the ſecurity of this is wanting. And though the notion of an excluſive property in things which nature has beſtowed for the uſe of mankind in common, except a mere uſufructuary enjoyment, have perhaps no foundation in abſolute right, yet it is grounded on a ſubordinate juſtice, that of neceſſity, and the common emolument. The ground-work of every human eſtabliſhment then is property, which is but another name for the juſtice now mentioned, as the former can have no exiſtence apart from the latter. We may lay it down as a firſt principle, that men will ever exert themſelves where property is ſecure. And indeed what can be a more powerful incentive to induſtry, than that a man, who has expoſed his life, ſacrificed his time, his labour, and his funds, confiding in the protection held forth by the laws in acquiring a property, ſhould enjoy it in full ſecurity himſelf, and die in firm hopes of tranſmitting it to thoſe in whom he may be ſaid to perpetuate his exiſtence. It was the equal adminiſtration of juſtice in regard to property, in conjunction with protection and wiſe eſtabliſhments,

and

and immunity from vexatious and oppreſſive taxes, which firſt acquired and afterwards ſecured to this nation, the poſſeſſion of an empire, the idea of which, in reſpect to the largeneſs of its extent, the happineſs of its ſituation, the richneſs of its productions, and that multiplicity of advantages it yields to the parent country, exceeds all human conception.

From the grand principles of human policy let us deſcend to particular eſtabliſhments, and ſee their influence with regard to the intereſt of our common country.

We will paſs over the intermediate inſtitutions, by which the natural commodities of this favoured iſland have been forbid to be tranſported into foreign parts unmanufactured, to the enriching of ſtrangers and the impoveriſhing ourſelves; a policy, by which our own artificers have been fed, and their numbers multiplied to infinity; and how by the ſame wiſe and prudent foreſight our manufactures were in ſome meaſure limited to be exported in veſſels built and navigated by natives of Britain, whoſe ſafety thus depends on her own ſons, and not on venial and alien arms, as things juſtly famous and univerſally known.

Yet every thing human has its boundaries. The marts which took off our productions, could only conſume a part, and as artificers multiplied, ſo ought alſo the bread by which they are ſupported. Neighbour nations ſaw into, and ſoon learned to imitate the policy they beheld ſo proſperous. Even poverty ſupplied them with advantages we could no longer boaſt, and firſt they ſupplied their own, formerly our marts, by which one great reſource was cut off; and not content with that, became our rivals in foreign countries. Another and another nation followed their example, the contagion ſpread throughout Europe, and every thing ſeemed to threaten ruin to our commerce. One expedient remained, and that was to ſettle colonies of our natives in the world diſcovered by Columbus. And here too we had rivals. The moſt powerful of theſe made ſuch rapid ſtrides as juſtly alarmed us. All was at ſtake; war became neceſſary, and that neceſſity enſured the ſucceſs, and crowned our arms. Who ſhall fix the period of human revolutions, foreſee their viciſſitudes, or give permanency to human affairs? The very expedient by which our all was to be ſecured, ſeemed big with dreadful conſequences. A ſpirit of independence, the offſpring of exceſſive ſecurity, appeared to have ſuggeſted in thoſe children whom we firſt planted, and but lately defended at the expence of our blood and treaſure, ideas of intereſts different from, and inconſiſtent with ours. Diſcord ſtood ready with her lighted brand to give the ſignal of a rupture. Both ſides ſuſpected and both were providing againſt the worſt and againſt the attempts of each other. From independent, they ſtill menace to become our rivals in wealth, in commerce, and, to compleat the meaſure of our deſtiny, in manufactures. What hope is left, what expedient muſt be tried? Yes, one there is, and but one. It is this, to point out to them ſuch objects of commerce, arts, and agriculture, as will not only not interfere with, but turn to the emolument of the mother country. I will not now enter into any minute detail of the nature and number of theſe, nor of the methods by which they may be ſucceſsfully attempted. All I preſume to ſay is, that this, and I hope I may ſay it without a bluſh, was my ſole motive in the attempt, which I now humbly beg leave to ſubmit to the conſideration of this great and opulent nation. Man will not live idle. It is not in his nature. Every limb, every member evince him to have been formed for activity. In unoccupied countries, his firſt ideas ſuggeſt the neceſſity of providing a ſupply for his firſt wants.

Agriculture therefore will be his firſt object. But ſo extenſive is the vaſt continent of America, that the world is too narrow for the corn it would ſupply, were this to be the ſole or moſt general object.

And if we may form any judgement from the amazing population in a country which doubles its people every eighteen years, and from the numbers which ſwarm thither daily from all parts, we ſhall eaſily conceive the neceſſity of ſome new employment, ſome untouched branch of agriculture that may ſupply work (for what mart can conſume the corn and rice, which ſo large a continent can grow ?) for ſuch an infinite multitude as this continent will ſoon contain, with any proſpect of advantage to the planter. When their preſent productions can be carried no farther, and agriculture is no longer attended with advantage, they will ſet up manufactures. To divert them from this, you muſt endeavour to find out new employment for ſo immenſe a number of active people. This may ſeem difficult, but I will venture to ſay, it is not impracticable. Providence, with the ſame view no doubt of finding employment for this reſtleſs creature whom he has formed for action, ſeems to have ordered things ſo, that different countries ſhould have different productions, and to have made it a law, that no one country ſhould ſupply wherewithal to ſatisfy the wants and gratify the paſſions of its inhabitants. On this roll all the commerce and all the manufactures of the known world. Thus Silk and Wool are the products of different climes; one region yields Wine, another Oil; a third country produces Steel, a fourth Gold and Silver, and ſo of the reſt: nay, to ſuch a paſs has our luxury brought mankind, that the four quarters of the globe muſt be ranſacked to furniſh a common meal. And perhaps other wiſe purpoſes are anſwered by it; for if we ſuppoſe any one country which ſupplied every commodity, we muſt, with the poets, either ſuppoſe a golden age and a perfect innocence to reign in it; or elſe, which is infinitely more probable, an univerſal indolence, that is to ſay, the parent of every vice and of every crime. And it is perhaps owing to the paſſion of avarice and the activity it ſpurs men on to, that many dreadful crimes are not more common.

Now were we to ſpend our lives in contemplating the means, I will venture to ſay, it were impoſſible to ſuggeſt any plan more wonderfully adapted to the great purpoſe of finding employment for an infinite number of men and contributing to augment the commerce and the public revenues of this Nation, and, which is another unſpeakable advantage ariſing from it, occaſioning a vaſt augmentation of the Britiſh navigation, and forming a ſeminary for Britiſh ſeamen.

Beſides, the number of people neceſſarily employed in the cultivation of the Vine, ſuppoſes a vaſt conſumption of European manufactures.

It is true, the bowels of America are replete with mines of Iron; her fields produce Flax and Hemp. Yet this need not alarm Britain: for although her corn and other branches of agriculture ſhould fail, her time may ſtill be too valuable to ſuppoſe ſhe can for many ages yet to come, have leiſure to entertain the ſmalleſt notion of ſuch an attempt. She can employ her time to greater advantage. She can cultivate the Vine: and whilſt you continue to rule with juſtice and moderation; whilſt ſhe finds her account in the eſtabliſhments you ſet on foot; whilſt ſhe feels a ſuperior advantage in products entirely different from yours; depend upon it, ſhe will never entertain the leaſt thoughts of rivaling your manufactures.

It were eaſy, were it neceſſary, to calculate the advantages ariſing to the revenues of Britain by ſuch an eſtabliſhment; the inference may be eaſily drawn, by conſidering the high duties paid for this wholeſome and grateful beverage. Theſe are things ſo evident, that I ſhall not take up my reader's time by entering into any minute detail of them. As to other advantages, the example of France, which has been enabled to ſend ſo many great armies into the field, as much by means of the vaſt number of people employed in her Vineyards, as by any other means whatever, is equal to a demonſtration.

But ſhe could neither employ them, nor ſend them to her armies, nor repair the havoc which fatigue, ſickneſs, and the ſword make in them, if ſhe were not naturally prolific. And whence is France ſo fruitful in men, but by the uſe of the juice of the Grape? ſo that the wholeſomeneſs of this divine liquor is demonſtrated by the example of this great and populous nation at our very doors.

Wine too is a bulky commodity. And ſo great is the diſtance between

Britain and America, and ſuch is the extent of the ocean which riſes between ours and their greater world; that the number of Britiſh ſeamen, our beſt bulwark and only ſecure defence, not to mention that of the ſhip-builders, coopers, ſmiths, and other uſeful artizans neceſſary in building ſhips and making veſſels, employed for tranſporting it home to Europe, muſt be almoſt infinite.

In a word, America is a laſting ſource of wealth to this nation, if ſhe is not wanting to herſelf. She has only to make wiſe and uſeful eſtabliſhments there: the vaſt extent to which theſe may be acquired, and their advantages, are equally beyond human conception; and the mind is loſt in the vaſtneſs of the object.

It may not be impertinent to add to all that has been ſaid, that as foreigners of the proteſtant communion not only may be employed, but are by much the fitteſt for this branch of agriculture, as that to which they have been trained from their cradles; the natives of Britain are thereby reſerved for her own manufactures, ſo that the country, which is the caſe with the Spaniſh eſtabliſhments in the new world, is not thereby drained of its people. For why is Spain a deſart compared with other nations, who have eſtabliſhments in America? Beſides the rigour of her laws, the cruel genius of her religion, and the preſent deſpotic diſpoſition of her once free government, all of which have their ſhare in it; it is owing to her ſuſpicious policy, in denying to foreigners all acceſs into her colonies. Not conſidering that the multitude of her people is the only true riches of a nation, in conſideration of which all her gold and ſilver are as nothing; and that this life-blood is to be huſbanded with the greateſt care, as that on which the health and exiſtence of the ſtate wholly depend. The advantage of a branch of agriculture, capable of being carried on by foreigners, is therefore abundantly evident.

Every thing foretells a proſperous iſſue of this great and national undertaking. The novelty of the object gives no cauſe to apprehend for the ſucceſs. The Vine, though now common, was once a ſtranger to theſe climes, and, like the Cherry-tree with many other plants, is an indigene of the eaſt, though now it flouriſhes in alien ſoils, and is an ordinary inhabitant where it was once an exotic. But why do I mention the Vine, which may lay claim to long preſcription? What! can any one pretend to aſſert that the Pine-apple, to ſay nothing of thoſe Golden ones, our Oranges, like that too, of foreign extraction, is not the production of a much warmer clime than ours, ſince even in theſe northern parts, Plebeian tables can boaſt a fruit ſuperior to any that ever grew in Heſperian gardens? Thus the productions and fruits of the warmer climates may, by addreſs and careful management, be naturalized in colder regions, and in time live as hardily, and endure the intemperature of air, froſts, and damps, as well as the oldeſt ſtanders and moſt veteran productions of this northern elevation.

But it is treſpaſſing on your patience to have recourſe to arguments, which the caſe does not need. The Vine is a native of America. And this divine plant may be found throughout that vaſt continent, from the mouth of the Miſſiſippi to that of the St. Lawrence, where it is as common as now, and much more ſo than formerly in France and Italy. This ſpontaneous production of the ſoil is a ſure proof of the ſucceſs of the preſent enterprize, that of eſtabliſhing its culture there, for whomſoever the honour of procuring ſo rich a bleſſing may be reſerved. It invites the huſbandman, and freely tenders him an inexhauſtible fund of riches, if he is not wanting to his own intereſt, and, which to a good man is dearer than his own, to that of his poſterity. And if the native production of the ſoil; if the temperature of climate; if land to be had almoſt for the poſſeſſing; if freedom from oppreſſive taxes; if the favourable opinion of the wiſeſt men, and the beſt qualified judges; if the countenance which a gracious and beneficent Monarch vouchſafes to beſtow on it; if advantage to the planter, and to our common country, and the enſuring an harmonious correſpondence between Britain and America for many ages yet to come, be any encouragement to promiſe ſucceſs to an enterprize, I know of none more happy, more favoured in all theſe points than this before us.

The climate we have ſeen can be no objection. The Vine came originally from countries much warmer than France, and even than Italy. The culture of it therefore in America,

rica, ſeems as if it were reſtoring it from baniſhment, to its native country, and to the land of its anceſtors, if I may be allowed to give a ſort of life to things inanimate. The ſoil is no leſs ſavourable than the climate. Nor can it be thought that this vaſt continent does not contain land capable of nouriſhing every kind of vegetable production: nor can it be imagined, that a ſoil ſufficiently rich, and a ſun warm enough to produce the *Anana*, is too cold for the Vine, which grows not only in gardens but alſo in open fields, in countries infinitely colder.

But why make uſe of probable conjectures, when ocular proof may be had? Believe your ſenſes. Wine has been made in America. Unleſs any man will ſay that the ſoil that produced one pipe may not as eaſily produce a million. Propagate the plant, enlarge your Vineyards, and you enlarge the quantity of your Wines at pleaſure. Why then do we heſitate where every thing promiſes ſucceſs?

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The Soil; the climate; the Vine growing ſpontaneous every where; nay Wine actually made, and a ready market for much larger quantities than you can for many years be ſuppoſed able to make with the utmoſt activity, call aloud: in a word, honour, independance, wealth, ſtretch out their hands to us! and ſhall we be wanting to ourſelves?

If therefore there are the higheſt proofs that the Vine may be cultivated with the greateſt ſucceſs in America, we have every inducement to move us to ſet about this important and national enterprize. Nor ſhould the jealouſy of any allies deter us from ſo noble a purſuit. Our moſt powerful ties are with our own colonies, our brethren, and our blood. They look up to us as parents, who owe them defence and encouragement. As we have ſpent our blood in protecting them, let us now generouſly contribute to render that independance purchaſed for them at ſo high a price, yet more valuable. The ſureſt bond of affection is beneficence; gratitude is the beſt and the ſureſt return, of a generous munificence. It pays itſelf by the delightful feelings it excites in noble minds: and this of all the virtues may eſpecially be ſaid to be its own reward. By this, man ſoars above humanity, and becomes a kind of God on earth.

Let not then any jealouſies of allies make us remiſs in promoting the happineſs of thoſe whom we ought to conſider as children. Portugal and Spain, the countries to whom we ſhew a preference in the conſumption of their Wines, by their own example have ſhewn us what was already no more than our duty. If They ſhew a manifeſt partiality to a nation to which they are connected by much inferior ties, ſhall We ſcruple to ſhew a like favour to the deſcendents of Britons? They favour our enemies, and ſhall We meanly abandon our countrymen (for ſuch we ought always to eſteem them)?

Theſe, in whatever light it ſhall pleaſe this great commercial nation to conſider them, were my motives for ſubmitting to its judgement the following ſheets, on the methods purſued with the greateſt ſucceſs in France in this beneficial branch of huſbandry, and for entering on this weighty undertaking. In this I have embarked my poor all, and mean to crown my attempt by dedicating my life and labours to the proſecution of this noble plan. Let the event to myſelf be as it will, nothing human can rob me of the heart-felt ſatisfaction of having made numbers of families, groaning under the iron hand of oppreſſion and poverty, independent and happy. They, through the divine protection, will now enjoy the fruits of their induſtry, nor will cruel rapacious tyranny henceforth rob them of the juſt rewards of their ſweat and toil as heretofore. I am happy too in the thoughts that my feeble endeavours may poſſibly open the eyes of the nation,

tion, and of thoſe in whoſe power, and whoſe duty it is to promote this branch of agriculture, and in the end give bread, wealth, and affluence to millions, as well as contribute to aggrandize this nation, which may juſtly be ſtiled the protectreſs and the rewarder of honeſt induſtry. But that I fear it might be thought to proceed from vain-glory, I would ſay that my own intereſt is with me but a very ſubordinate conſideration. I know the common fate of projects to their projectors, where thoſe who come after uſually reap the benefit of other mens inventions, and of eſtabliſhments which are none of theirs. My attempt has not been confined to laying the plan. Having reſided in the ſettlement of New-Bourdeaux, in South Carolina, at the head of a ſmall colony of French, which has ſince been happily augmented by an additional number of families, partly of the ſame nation, and partly Germans, I employed my whole time in the cultivation of the Vine. Neither pains, ſollicitations, hazard, nor expence, have been ſpared to procure a ſupply of plants of the beſt growths of Champagne and Burgundy. Theſe are now flouriſhing and by propagation will furniſh Vines in ſufficient numbers, wherewith to ſtock the Vineyards of my coloniſts, as well as thoſe of the new-ſettlers, to the number of one hundred and fifty families, who are ready to embark with me in this view. They are all Vignerons to a man, experienced and trained in this ſort of huſbandry from their infancy. The promiſing aſpect of the eſtabliſhment was demonſtration to thoſe on the ſpot. It was well known at Charles-Town. Nor ought I to conceal the candour and zeal for his country of the excellent Mr. Bull, Lieutenant Governor of the Province, who was pleaſed not only to confirm the manifeſt ſucceſs of this project, by his approbation, but alſo to honour me with his recommendation to Lord Hillſborough, his Majeſty's Miniſter for the affairs of the Britiſh America. Although the noble Lord's not vouchſafing me his countenance on my firſt application was an unexpected mortification, yet did I not ſuffer it to damp my ſpirits, nor to make me remit my aſſiduity. Nor will it perhaps be heard hereafter without ſome ſurprize, that eighty gallons of Wine, made in this very ſettlement by Chriſtopher Gerb (for it is fit his memory ſhould be preſerved) part of which has been ſubmitted to the examination of the noble Society deſtined for the promotion

motion of every laudable attempt in arts, agriculture, and commerce, could not inſpire his patriotic ſpirit with ſentiments warm enough to grant it his protection. What all my ſollicitations attempted in vain, time and my happier ſtars have ſince effected. The undertaking will not be left to ſtruggle with oppoſition, nor ſink under difficulties, for want of a protector. Another Miniſter has been generous enough to view it with different eyes, and A VERY GREAT AND EXALTED PERSONAGE, whoſe gracious approbation overwhelms me with ſo much gratitude, that I confeſs, I dare not preſume to mention his high rank, has deigned to ſay, that he conſiders the eſtabliſhment as his own.

After ſo many convincing proofs of the univerſal approbation, what can I poſſibly ſay more, but that to promote this important object, ſhall be the grand aim and buſineſs of my life; and that I am,

With the moſt inviolable faith, and
unceaſing gratitude,

the Britiſh Nation's, and her American Colonies'

moſt obedient, and

moſt devoted ſervant,

L. DE ST. PIERRE.

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THE ART OF Planting and cultivating the VINE;

AS ALSO Of making and preſerving the beſt Sorts of WINES, &c.

WINE is a liquor too univerſally known, to require that I ſhould here take up my own and my reader's time, in any panegyric on its ſuperior excellence, or manifold uſes. I will only ſay, that it is allowed by every one, water-drinkers not excepted, that its peculiar properties are to ſtrengthen the ſtomach, purify the blood, promote perſpiration, and aſſiſt all the faculties of the mind and body; and nothing but the inordinate uſe of this liquor, can hinder theſe ſalutary effects. It is however true, that the culture of the Vine is attended with a conſiderable expence; but to make amends, the returns are alſo very conſiderable. The demand is univerſal, and the profits large, eſpecially when the proprietor is enabled, by the facility of carriage, or by means of his correſpondents, to diſpoſe of it in countries where wine bears a good price, which is the caſe with regard to Great Britain and Ireland, Holland, the Auſtrian Netherlands, Germany, Sweden, Denmark, Ruſſia, and in general throughout the north of Europe.

Another circumſtance worth remarking, is, that by keeping wine for ſome years, a conſiderable advantage accrues to the proprietor; becauſe, in Europe at leaſt, it ſeldom happens that there are good vintages for three years running; and one year's infecundity is ſure amply to repay the culture, by the ſale of the wines of the preceding ſeaſon. This ſingle conſideration makes the huſbandman chearfully lay out the neceſſary expences which the Vineyard demands, as well as run thoſe hazards which this ſpecies of huſbandry is expoſed to in Europe.

It muſt, however, be acknowledged, that it is very often through the fault of the proprietor or his vignerons, that the Vine turns out unfruitful: when the former, for inſtance, either from ignorance or parſimony, has not made choice of the beſt plants, or of a proper ſpot of ground; or when the latter happen to be negligent in giving the neceſſary dreſſings: others again overdo things, which is a general fault among the huſbandmen, who, more attentive to their own immediate profit, than to that of their landlord, force the Vines, and keep them ſo over-loaded with wood, that they ſink under it and ſoon periſh. On which account, they who have a proper knowledge of their true intereſt, never farm out their vineyards, or entruſt the management of them to any; but ſuperintend them themſelves, as the ſmalleſt neglect is, in this huſbandry, often irreparable, even to ſuch a degree, as to render it neceſſary to take up and replace every ſingle plant in them. In extenſive vineyards, the huſbandman ſees every thing done himſelf; and as by this attention he meliorates, ſpares, and dreſſes his plants at pleaſure, his reward is often an hundred fold. It is an obſervation of ſome ſtanding, that the Pariſians make complaints of their vineyards, which are never heard in the mouths of the people of Orleans, Burgundy, or Champagne, becauſe the latter ſuperintend them themſelves, and ſpare no pains nor coſt in their cultivation; whereas the avarice, ignorance, and neglectfulneſs of thoſe of the iſle of France, or at leaſt of thoſe to whoſe care they entruſt them, is the occaſion that their vineyards are greatly inferior, very unfruitful, and laſt but a ſhort while.

It is paſt a doubt, that the produce of a vineyard is greatly beyond that of the ſame quantity of land laid down in gardens, or in corn-land, if properly cultivated: for an acre of vineyard ground commonly yields from ten to twelve *muids* * of wine one year with another; and there is beſides the profit of the ſlips, which ſhoot up in great numbers, and which may be either tranſplanted, converted into new ones, or ſold. I do not mention the profit ariſing from grapes, whether for domeſtic conſumption, or for ſale, with or without preparation, which may be done ſeveral ways; they are, for inſtance, dried in the ſun, or in an oven. There are moroever candied raiſins, caſk-raiſins, &c.

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* The *muid* contains about fifty-one gallons.

CHAP. I.

Of the expoſure of the Vineyard, and of the ſeveral Species of Vines.

ALthough every country have its particular manner of dreſſing the Vine, and of making wine, yet theſe peculiarities are far from being eſſential; for they are all dependant on one general ſyſtem, which every one varies according to his taſte or fancy, when he puts it in practice. It is even to theſe different practices that huſbandry owes its perfection. I have confined my reſearches to the three wine countries of Orleans, Champagne, and Burgundy, as in them we are ſure of meeting with what moſt deſerves our attention on this head. Each of theſe has its peculiar improvements, from the aſſemblage of which we are to form our ſyſtem of culture, and not, as too many do, ſupinely creep after the models to be found in our own villages; and from experiments made from ſuch remarks, improve the huſbandry where it happens to be inferior. For it is an axiom in this kind of culture, that the firſt vineyards owe the reputation and ſuperiority of their wines wholly to the ſuperior care and expence beſtowed on them by the proprietors. Inferior vineyards are to model their practice after theſe; their wines will be better in quality; their Vines, at leaſt, will produce better, and laſt longer.

Of the Soil proper for the Vine.

There are three things to be conſidered in the ſoil, before we plant it with Vines; its *quality*, *ſituation*, and *expoſure*.

Such lands where there is a great depth of earth, are fitter for corn, than lands where the ſoil is thin; and thoſe where the mold is not ſo deep, are preferable for the

Vine. What gives its delicacy to wine, is when the roots extend horizontally, and not downwards; but then this ſmall depth of earth muſt not lie on a bed of chalk, nor on the tuf.

The chief thing of all is, that the mold be good.

A *light ſoil*, inclining to *ſandy*, is fitteſt for the Vine, and produces the beſt wines: but yet this ſand muſt not be a barren ſand, which is only fit for ſcouring of veſſels. On the contrary, it is eſſential that it have ſome ſubſtance: *ſandy ſoils*, where rye is found to thrive, are well enough adapted for the Vine, though the grapes never arrive at ſuch a degree of ſweetneſs as to produce good wine; ſuch ſands not containing a ſufficient quantity of the ſalts requiſite for vegetation; but when theſe ſoils are of a better ſubſtance, are more impregnated with ſalts, together with an happy expoſure, the vine thrives in them, and the grape comes to a good degree of maturity.

As to colour, it has been remarked, that a *yellow ſand* is well enough adapted for the larger Vines, ſuch as thoſe of *Treſſeau*, *Meunies*, and *Plantes Verds*: that a *whitiſh ſand*, though in other reſpects of tolerable good ſubſtance, never produced any thing good: but that the *black ſand* is the beſt of all others, chiefly when ſituated about the middle of a riſing ground.

I ſuppoſe all the three to have a favourable expoſure; for all ſands whatever, which are ſituated in bottoms or moiſt places, are never of any worth for the culture of the Vine, and even what they produce is always tart.

With regard to *ſtiff ſoils*, and ſuch as are hard to work, thoſe of the *clayey* kind are only fit for the potter's uſe: thoſe conſiſting of good mold, called *terres franches*, that is, ſuch as without being clayey,

are

are yet pretty ſtiff, produce an inſipid kind of grape, containing little or none of the vinous quality; although in theſe the Vine thrives well enough, and puts forth exceeding ſtrong and vigorous ſhoots, has its leaf always green, and yields a ſufficiently large quantity of grapes. In ſoils which are ſtiff in the leaſt degree, the Vine thrives extremely, yields well, laſts long, and ſucceeds to our wiſhes, provided they lie on riſing grounds, in a ſouthern expoſure; for otherwiſe the wine will always be of a very middling flavour, let the year be ever ſo hot, by reaſon that ſtiff ſoils are naturally ſtrong and moiſt.

Stony land is in general not amiſs for the Vine, as it has not ſo much moiſture and ſubſtance, and is not ſo cold as ſtiffer ſoils. Such where the *ſtones* are *large* and *black*, on a *reddiſh earth*, yield more under Vines than under corn. The wine indeed is not ſo delicate, but is good enough for the lower claſs of people, and for houſehold uſes. When the *ſtones* are *white* and *ſmaller*, on an *earth not ſo red* as the foregoing, the Vine ſucceeds better, and the wine is more delicate, eſpecially if the expoſure happens to be favourable. When the *earth* is of *a yellowiſh caſt*, and the *ſtones ſmaller* than in the two preceding kinds, the Vine ſucceeds yet better, as well as the wine: the ſoft ſubſtance of this yellow earth is mixed with the ſmall ſtones, which being of a dry nature, and eaſily heated by the ſun's rays, communicates to the Vine an exquiſite juice with the true degree of maturity. A *yellowiſh* or *brown earth*, with *ſmall ſtones*, alſo produces excellent wine. The grape always ripens well, and gives the wine an exquiſite reliſh in theſe ſtony ſoils, when they happen to be on declivities and in an happy expoſure. Such are moſt of the vineyards of *Beaune*, *Chablis*, *Tonerre*, *Auxerre*, *Coulanges*, and *Champagne*. But then the

Vine will not endure ſo long as in richer and ſtiffer ſoils.

There are alſo *clayey*, *ſtony*, and *gravelly ſoils*, with a *great quantity of pebbles*, or *clay* at *bottom*, with *loam* on the *ſurface:* theſe are notwithſtanding good, provided there be any rich earth mixed with them, and that they be refreſhed with frequent dreſſing: but when the ſtones are on the ſurface, and in too large a quantity, we muſt beware of planting here, becauſe theſe ſtones are of perpetual detriment to the Vine; in ſummer, by the heat they reverberate; and in the winter, by the great chillneſs they communicate.

Chalky or marley ſoils, ſuch as at *Joigny*, on the *Marne*, are proper enough for the Vine; but the wine has commonly a ſavour or taſte of the ſoil, whether it be *chalk* or *marl*, eſpecially in hot years; notwithſtanding, we muſt not neglect to plant ſuch land, when the expoſure is happy. In the neighbourhood of *Joigny* they always fetch from the adjacent foreſt a certain kind of yellow earth, which they call *du tateux*. This they mix with their *whitiſh earths*, in order to correct their defects.

There are alſo *fertile earths* of *a middling depth* and *ſubſtance*, where all kinds of vegetable productions ſucceed. The Vine alſo thrives tolerably well in theſe; but in hot years the grape is inſipid, and in wet does not ripen as it ſhould; ſo that the wine is never good.

Sandy ſoils yield a pretty delicate kind of wine, though in ſmall quantities, and the Vine in theſe is ſubject to the blight. In *dry* and *hot ſoils* the Vines are ſlender if they be not refreſhed with proper dungings.

In general, that the fruit of the Vine may be abundant and good, there is required a *fine light mold:* this is the propereſt ſoil of any; it muſt be neither too ſtiff, too deep, not too fine, nor over light; yet rather light than otherwiſe.

Neither muſt it be too meagre, nor too rich, but rather ſubſtantial than lean.

Situation proper for a Vineyard.

As to *ſituation*, the beſt is that on a riſing ground, which is preferable to that on a plain or level, although the latter yield a larger quantity of wine, and laſt conſiderably longer. Neither muſt it be elevated on the brow of a mountain, where it would have too much air, and be too much expoſed to high winds: it ſhould be placed on a fine declivity, not too abrupt, but rather elevated than low, in order to the freer admittance of the ſun's rays.

We muſt alſo take care to avoid planting in places too dry; and ſtill more are we to beware of ſuch as are too moiſt or watery. The Vine is long lived in theſe, it is true, but the wine it yields is of a mean reliſh, and will not keep. It will not, however, be amiſs there ſhould be ſome ſmall moiſture in the neighbourhood of the vineyard, which may gently refreſh the thirſty roots; but then this muſt neither be a ſpring level with the ſurface of the ground, nor yet too near the roots of the plants. Above all things, we are to beware, leſt the Vine contract a reliſh from ſome bitter or brackiſh water, and ſo the wine have the ſame ill flavour. For this reaſon we muſt never plant in deep vales, or low places, though they yield grapes in abundance: but the wine is always of an ill reliſh, and at beſt inſipid. They are even always hard, as the grapes in ſuch never come to maturity at a fit ſeaſon. They are beſides continually expoſed to ſuffer from the winter and ſpring froſts; the grapes are liable to rot, which communicates a muſty taſte to the Wine, and with that, when the ſeaſon is rainy, the ſkins burſt, on account of their too great moiſture, and the wine of them is inſipid, and ſubject to grow ſour.

If, notwithſtanding, we are forced to plant in ſuch places, we ſhall hereafter lay before the reader the means of doing it with leſs hazard; but we ſhould endeavour as much as may be, that our Vine-plantations be on hills or declivities: they will not take there ſo eaſily as on a flat; but when once they have thoroughly taken root, they will yield a much more palatable wine, as the Pariſians experience, though in various degrees, in their vineyards of *Argenteuil*, *Surene*, &c.

The beſt ſoils then for Vines are on declivities; but as it is not on the loweſt, flatteſt, nor wetteſt part of the declivity, that the beſt wine grows, ſo neither is it on that part of it which is the moſt elevated, and hotteſt: nor yet is it on the moſt abrupt or ſteep part of the riſing ground that the moſt ſuperlatively excellent wine is made. It is in concavities in the middle part, where it begins to ſwell into an hill; for there the moſt exquiſite juices of the earth, as well as the rays of the ſun, are concentrated. Hence this part is called at *Dijon*, *rognon de la côte*.

Expoſure of the Vineyard.

As to the *expoſure*, or aſpect of the vineyard, every body knows that too open, cold, and windy ſituations are unfavourable. It muſt not be placed on the top of mountains, nor lie open to the north-eaſt wind. It delights in a warm ſerene air, and dreads cold, rains, high winds, and hurricanes. It loves ſoft and gentle breezes, but chiefly thrives in a ſouthern or ſouth-eaſt aſpect: A weſt expoſure though inferior is to be altogether deſpaired of; but that towards the north is abſolutely to be rejected in ſuch temperate climates as is that of France. On the contrary, in hot climates, a nor-them is the beſt expoſure, as defending the Vines from the ſcorching heats when the ſun is ſouth, which would burn them up.

The predominant winds in each particular country are alſo to be taken into conſideration, in order to make choice of ſuch ſpots where the Vines may be leſs expoſed to thoſe that are moſt noxious.

Our predeceſſors uſed to make proof of the ſoil they allotted for the vineyard by water: firſt they dug up an heap of earth two foot in depth; then taking an handful from the top, middle, and bottom, mixed them for three experiments, and ſhaking them in a glaſs filled with very clear rain water, afterwards left it to ſettle till all the earth fell to the bottom of the glaſs; when the water was grown ſufficiently limpid, they taſted it, and by its ſavour judged of that which the grapes growing in ſuch a ſoil would produce in the wine, imagining it muſt have the ſame reliſh with the water: but this experiment ſeems too uncertain to be depended on. We ſhall hereafter explain the nature of ſuch plants as are beſt adapted to every kind of ſoil, and likewiſe what may be done to rectify its defects.

Laſtly, It is proper to obſerve, in regard to the expoſure of the vineyard, that it muſt by no means be overſhaded, whether by adjoining buildings, or trees of any kind whatever; as we here mean only to treat of middling or low Vines, ſuch as are cultivated almoſt throughout France; and not of tall Vines, which are commonly ſeen in Italy, and other hot climates, where they are trained to climb on trees for ſupport and protection from the heats.

Of the principal kinds of Vine-plants, and how to diſtinguiſh their qualities and uſes.

The moſt eſteemed ſorts of Vine plants, and thoſe moſt generally cultivated, whether for making wine, verjuice, or the table, are, the *Morillon*, *Pinneau*, *Chapelas*, the *Muſcadin*, Corinthian *Malvoiſia*, *Burgundy*, *Bourdelais*, *ſan Moireau* or *Prunelle*, *Melier*, *Gamet*, and *Goüais*. Beſides theſe principal kinds, I ſhall take notice of ſeveral more, mentioning, as well as I am able to recollect, the different names given them in different provinces, that I may be the better underſtood throughout the work; and the rather, as this multiplicity of names, of which each province aſſigns one of its own, which is altogether unknown every where elſe, has been the cauſe that ſeveral perſons have improperly increaſed, and thereby confounded, the names and ſorts of Vines almoſt without end.]

1°. Of the *Morillons* there are ſeveral ſorts known almoſt every where, and excellent as well in the vineyard as garden, that is, for wine, or for the table.

The *early grape*, the *Madelaine*, or *haſting Morillon*, which is often ripe by the middle of Auguſt, is a kind of black grape, rather curious than uſeful, becauſe its huſk is hard, and that it is very ſubject to the fly: it is eſteemed only for its being early ripe; and is never good but when planted in ſome corner of the garden, which lies expoſed to the ſouth, and is ſheltered from hurtful winds.

The *Morillon* called *Taconné* is better than the preceding for making wine; it is ripe ſoon after the haſting Morillon, is a good bearer, and makes excellent wine: it alſo goes by the name of the *Miller*,

Miller, becauſe of its white mealy leaves. It delights in a light ſandy ſoil.

The *common black Morillon*, in *Burgundy* called *Pinneau*, and in *Orleans*, *Auvernac*, becauſe the plants came firſt from *Auvergne*, is of a very ſweet, ſaccharine taſte, of a black hue, excellent for the table, ſucceeds well in all kinds of ſoils, and in the neighbourhood of *Paris* is thought to yield the beſt wines. Its wood when cut is redder than that of any other Vine: the beſt is that which is ſhort, the eyes of which are not more than three fingers aſunder: its fruit is thick, and in larger cluſters, and the leaf rounder than others of the ſame ſpecies. There is a ſecond ſpecies of the *Morillon*, called *Pinneau aigret*, which is but an indifferent bearer; its grape producing ſmall ſtraggling berries: but the wine made from theſe is ſtrong, and even of a better quality than that of the firſt ſpecies of *Morillons*. The ſecond, or *Pinneau aigret*, has the ſtem or wood longer, thicker, more pithy, and more porous than the other: the eyes diſtant about four fingers at leaſt; the bark very red on the outſide, and the leaf cut into three, in the form of a gooſe foot, like that of the fig. There is a third ſpecies of the Morillon, called *franc Morillon*, *lampereau*, or *becane*; it flowers before the other Vine plants, and yields a wine as good as that of the other Morillons. This has its wood or ſtem blackiſh, as is likewiſe the fruit; makes a fine ſhew when in flower and in its verdure, but at the time of its maturity, it ſheds one half, and ſometimes more: its wood is of a more luxuriant growth than any, as well in thickneſs as in heighth; the eyes whence it puts forth branches are alſo more diſtant.

There is likewiſe a *white Morillon*, which is alſo excellent for the table, but it has a harder ſkin than the common black

Morillon: there is beſides the *grey Auvernac of Orleans.*

2°. The *Chaſſelas,* otherwiſe called the *Muſcadet,* or *white grape of Bar-ſur-aube,* is a large, white, and excellent grape, whether for the table, and for long keeping or drying, or for making good wine: its berries are not thick: it ſucceeds above all in ſtony vineyards, as in theſe it ripens more eaſily. There is alſo another ſpecies of the Bar-ſur-aube white grape, which is the large *Corinthian,* of which I ſhall ſpeak by and by.

The *black Chaſſelas,* called in *Provence* and in *Languedoc,* the *Greek grape,* is more uncommon and curious than the white; or even the red, whoſe berries are larger; it takes but little colour, and both are excellent.

3°. There are *Muſcadines* of ſeveral ſorts, for the moſt part exquiſite. The white *Muſcadine,* or of *Frontignan,* has a long, large cluſter, with the berries very cloſe; it is excellent to eat, or in confectionary, to make good wine, or to dry in the ſun, or in the oven.

The white haſting *Muſcadine* of *Piemont*, has its cluſter longer, the grapes leſs compact, and more unctuous; I eſteem it in a particular manner.

The *red* or *coral Muſcadine*, ſo called from the vivacity of its colour, has the ſame qualities: its grapes are yet firmer; and it requires plenty of ſun to ripen it.

The *black Muſcadine* is larger, and has its grapes very cloſe; it is not of ſo high a flavour, but has a very ſaccharine taſte, and is eagerly ſought after, becauſe it bears well, and is pretty early.

The *violet Muſcadine* is of a lighter red, has very long cluſters, well replenished with grapes, which are very large, very muſcadine, and the beſt that can be.

Of the *Muſcadine* of *Malvoiſie* I ſhall ſpeak hereafter, in the article of the Malvoiſines.

The *Maſcadine* of *Ribbezzatte* is exceeding muſcadine, has a ſmaller grape than the others, and its juice is ſo ſweet and delicious that it might be accounted among our firſt grapes, were it leſs ſubject to blight; but it degenerates almoſt always into the *Corinthian* grape, as well as the *Damaſk*. Neither of them have any ſeed, becauſe they are liable to blight.

The *long Muſcadine*, or *paſſe Muſqué* of *Italy*, is very large, very muſcadine, excellent in confectionary, as well as to eat: its cluſters are very large and long; and it is both rare and curious. It will have a direct ſouth expoſure, on a wall; otherwiſe it difficultly ripens. Although but half ripe, it is always the beſt, and has the higheſt perfume of any Muſcadine grape in confection, the fire giving it that muſcadine quality which the ſun could not communicate.

There is alſo the *long violet Muſcadine*, of *Madera*, as it is called. This is rare and extraordinary for its ſingular beauty and goodneſs.

There is moreover the *Muſcat de Jeſus*, the grape of which is very large and round, one of the moſt muſcadine and rare of any.

They alſo reckon among the Muſcadines, the *Gennetin*, otherwiſe called the *Muſcat d'Orleans*, or *de St. Memin*; this is very ſaccharine, ſubject to the blight, and bears ſome reſemblance to the *Melié*, or rather to the *Malvoiſie*. For which reaſon ſome call it the *white Malvoiſie*. The venders of *Limonade*, and tavern-keepers of *Paris*, often ſell the wine de *Gennetin* for the true *Muſcat de Frontignan*.

4°. The *Corinthian* is deliciouſly ſaccharine; it has very ſmall grapes, but cloſe, the cluſter long, and without ſeed, as the *red Corinthian* has.

The *violet Corinthian* is ſomewhat larger: this too is excellent, and without any ſeed, but very ſubject to blight; for which reaſon it muſt be cut longer than other Vines uſually are.

The grape *ſans pepin*, without ſeed, is a ſpecies of the *white Bar-ſur-aube*, but with a ſmaller berry, and ſomewhat tartiſh: it is very good to dry in the oven, and has no ſeed, whence it has the name of the *large Corinthian.*

It is fit to obſerve, that all the *Muſcadines* and *Corinthians* are liable to blight, for which reaſon they muſt be cut long, or elſe grafted on the *Bourdelais*, when we are indifferent about their muſcadine quality.

5°. The *Malvoiſie* is of a grey colour, and produces well: its grape is ſmall, but very ſaccharine, of a high flavor, is a haſting, and ſo juicy that it paſſes like the *Avernac d'Orleans*, for one of the moſt melting grapes. The *red Malvoiſie* is of a flame colour, and has the ſame qualities with the foregoing. The *white Malvoiſie* is more rare and not ſo early: in other reſpects the *grey Malvoiſie* is in greateſt eſtimation, and I eſteem it the beſt of the three.

There is alſo the *Muſcadine* of *Malvoiſie*: this grape is excellent on account of its high muſcadine flavor, which ſurpaſſes that of all others: it comes from *Montſerrat*, and the country about *Turin* abounds with it.

6°. The *white Burgundy* called in ſome places *Mourlon* and *le Clozier*, has its eyes two fingers and an half diſtant, its fruit has a ſhort tail, is thick, its leaf very round, like the *Goüais*, and it endures the froſts.

The *Burgundy* or *Treſſeau* is a pretty large black grape, better for making wine, than for eating; it is one of the beſt bearers, and produces very large grapes.

The *Noiraut*, otherwiſe *le Teinturier*, the *Dyer*, or *Spaniſh Vine*, is alſo a ſpecies of the *black Burgundy:* like the foregoing, it has its wood hard, and very black, its pith cloſe and ſmall in quantity, the eyes very near each other, a middling leaf, and quite round, the tail red, and the berries very cloſe, and it dyes a very dark red. It ſtands the froſts better than any; but its juice is exceeding flat, and is only fit to colour other wines by its deep tinge. For this reaſon there is but a ſmall quantity of it planted in vineyards. It is alſo good for wounds or hurts; and when there happens to be a tolerable quanaity of it, they make wine of it for dying cloths, ſo that it bears a good price among the dyers. The grape, which is known only by the name of the *black grape*, or *grape* *of Orleans*, is almoſt the ſame with the *Noiraut*.

The *Ploqué* bears alſo a reſemblance to this, but is unfit for the dyer's uſe. This is a degenerate grape; and as its juice is neither uſeful nor palatable, it were better to deſtroy the ſpecies, than be at the pains to cultivate it.

7°. The *Bourdelais* or *Bourdelas*, called in *Burgundy*, *Grey*, and in *Picardy*, *Gregeoir*. There are three ſpecies of this grape; *white*, *red* and *black*; its principal uſe is for the confectioner, or for verjuice. It is alſo excellent to graft with any kind of Vines, eſpecially ſuch as are liable to blight, as the *Damaſk*, and the *Corinthian*, above all, the *violet*. The *Muſcadine* may be alſo grafted on it, as may indeed every other ſpecies of Vine whatever.

The *Apricot grape*, the *Greek Vine*, and the *Farineau*, are three ſpecies of the *Bourdelais*.

The *Apricot grape* is ſo called from the

yellow

yellow golden hue of its fruit, reſembling that of the *Apricot*; its grape is fine, and among the largeſt of any.

The *Greek Vine*, alſo termed *le Raiſin merveilleux*, or Vine of *St. James* of *Gallicia*, becauſe that country in Spain abounds with it, is red, with large round berries: And its leaf, when the fruit is ripe, becomes dappled with red, a circumſtance common enough in raiſins bordering on black, red or violet.

The *Farineau* or *Rognon de Coq* is white, has a ſmall, longiſh berry, and is fitter for making verjuice than wine.

8°. The Vine called *San-Moireau* and *Quille de Coq*, in the neighbourhood of *Auxerre*, is black, excellent to eat, or to make wine. It has a longiſh, firm, cloſe berry: there are three ſorts of it. The firſt and beſt has a hard wood, and ſhort knotty ſhoots. The ſecond ſort comes very near the firſt; and the third or *San-Moireau chiqueté*, or *white Prunelas*, from its having the wood whiter than the other ſpecies; the wine it yields is flat enough, bears only every other year, and is ſubject to ſhed its berries before the grapes are gathered.

The *red Prunelas*, or *Negrier*, has the ſtem red, the wood long and knotty, or full of eyes, the pith thick, the leaf indented, the berry large, tranſparent, and of an high red colour. It is one of thoſe that ripen lateſt, and yields a rough wine, which keeps well: for which reaſon but few of theſe are planted in black vineyards, and then only for the purpoſe of deepening the colour and giving a body to the wine. It reſiſts the froſts, becauſe of the length and ſtrength of its ſtem.

9°. The *Honey white grape* is one of the beſt for making wine, and for the table; it bears well, is juicy, and keeps tolerably well; it is excellent to dry in the oven.

The *Honey black grape* is of inferior quality to this, and makes a wine not near ſo ſtrong.

The *Honey green*, or, as it is called in ſome parts, the *green Vine*, is in great requeſt, becauſe it bears well, does not blight, and that its wine does not grow yellow.

The *Surin* is a ſpecies of the *Melié*, ſomewhat pointed, of an excellent flavor, and much prized in Auvergne.

10°. The grape called *Gamet* is extremely common, is a good bearer, and ſucceeds better than any other; but the wine made from it is very ſmall, and has little flavor. The plant laſts but a few years. There are both *white and black Gamets*: and any coarſe wine is commonly called *Gros Gamet*.

11°. The *Goüais* is alſo very common, as well the *white* as the *violet*. This Vine will ſtand in the ground an hundred years, and has a larger and longer berry than the *Gamet*; but it is of much the ſame, or rather of an inferior quality for making wine; it is infinitely better for verjuice, whether liquid or in confectionary, than it is for wine. And it muſt either be altogether baniſhed from the vineyard, or if any plants of this are allowed, they muſt be but in a very ſmall number.

12°. Beſides theſe eleven moſt general ſpecies of Vines, there are many more particular kinds, which it is proper to be acquainted with.

The *Beaunier*, ſo called from its being very common and much eſteemed at *Beaune*, is an excellent bearer, and inclines ſomething to the *white Goüais*, but is much preferable. At *Auxerre* it goes by the name of the *Servinian*.

The *Fromenteau* bears an excellent grape, and is well known in *Champagne*; it is of a reddiſh grey, the cluſter pretty large, with the grains or berries very cloſe, the huſk hard, the juice excellent, and makes the beſt wine. It is to this wine, that the ſo much boaſted wine of *Sillery* owes its value and reputation.

The *Sauvignon* bears a *black grape*, pretty large and long, is early, of an exceeding high flavour, and one of the beſt. There is alſo a *white Sauvignon*, which has the ſame qualities with the black; both are rare and but little known.

The *Pinquantpaut* bears a very ſweet white grape. This is alſo called *Bec-d'oiſeau*, in Italy *Pizzutelli*, or pointed, on account of its very large and long grapes, pointed at both ends.

There is alſo a violet *Pizzutelli*, called *Dent-de-loup*, which has its grapes long, but not ſo pointed. This is one of the moſt beautiful grapes, and of the fineſt bloom that can be ſeen. It is pretty good, and will keep a long while. We have beſides another grape, called *the Gland*, from its reſemblance to an *acorn*. This is of a deep yellow, is very ſweet, and keeps well.

The *Blanquette of Limons* is a white grape, tranſparent as glaſs. Its grain is long and pretty large. It is a good bearer, and its juice is very ſweet and delicious.

The *Robe Blanche et Noire* is alſo a good bearer: its cluſter is thick and long, the grape pretty ſmall, very cloſe, and difficultly ripens, as it is a ſpecies of the leſſer *Bourdelais.*

The *large black grape of Spain*, or *Alicant Vine*, bears a large cluſter, very thick of large grapes, is good to eat, and ſtill better to make the wine ſo much prized in *Spain.*

The *African grape* is very large, and its berries are like prunes. There is a white and a black ſort; the cluſters are extraordinary for ſize, the grapes rather long than round, and flat towards the point. The wood of this is very thick, the leaf very long and broad; it requires a great deal of ſun to ripen it.

The *Barbary or Morocco grape* is large

and of a violet colour. Its cluſters are alſo of an extraordinary ſize; its grains are round, large and hard; the wood is of a reddiſh hue, and its leaf ſtriped with red. Some of this ſpecies are extraordinary bearers, and flouriſh thrice in the year.

The *Damaſk* is alſo an excellent grape to eat. Its cluſters are very long and thick; the grapes are alſo very large, long, of an amber colour, and contain but one ſeed. It is very ſubject to blight, and muſt be trained long. There are white and red grapes of this ſpecies.

The *Italian grape*, otherwiſe the *grape of Pergoleze*, is of two ſorts; the *white* and the *violet*. The cluſters are large and long; the grapes longiſh and not thick. It difficultly ripens in France.

The Vine of *Mantua* bears a very early grape, and ripens about the beginning of Auguſt. The cluſter is of a tolerable ſize and never runs. The grapes are alſo pretty large, rather longiſh, of a deep yellow or amber, and contain a moſt excellent juice.

The *Vine of Auſtria*, or of *Cioutat*, has an indented leaf like parſley. It is white, ſweet, an excellent bearer, and reſembles the *chaſſelas*; but the wine it yields is of no high flavour.

The *Vine of Switzerland* is more curious than profitable. The cluſters are long and thick; the grapes ſtriped with white and black; and ſometimes half and half.

By a ſhort recapitulation of theſe ſeveral kinds of Vines, it will be eaſy to diſcover what each of them are beſt adapted for.

The garden grapes are, *la Cioutat*; the *Chaſſelas* white and black; the white, red and black *Muſcadines*; the long early *Muſk grape of Orleans*, otherwiſe *Gennetin*; the *Corinthian grape*, ſmall and large, red and violet; the *Malvoiſie* grey and red; the *Italian*,

Italian, *African*, *Damaſcus*, *Morocco*, *Apricot*, *White Roſe*, *Melié*, eſpecially the white, *la Rochelle* and *le Bourdelais.*

The vineyard ſorts are, the *Pinceaux* or *Anvernacs*, the *grey Avernac*, the *white Morillon* and the *Taconné*, the *Gennetin*, the *Pinquantpaut*, the *Beaunier*, *Treſſeau* and all the *Burgundians*, the *Swiſs*, *Noiraut*, le *Ploqué*, le *ſan Moireau*, le *Negrier*, le *Fromanteau*, la *Blanquette*, le *Limon*, with moſt of the garden kinds, chiefly the *Melié*, la *Roche blanche*, the black and red *Muſcadines*, with the *Chaſſelas.* We may alſo add ſome few of the *Goüais.*

The *Verjuice grapes* are, *le Farineau*, le *Goüais* white and violet, and the *Gamet* black and white.

Vines proper for certain ſoils preferably to others.

When we intend planting a vineyard, if it be a ſtrong ſtiff earth, we are to make our proviſion of only *Morillons*, otherwiſe *Pinneaux* white and black; but more of the latter, mixing with them ſome of the *Treſſeaux*, alſo called *Vines of Burgundy*.

In ſtrong land the *Pinneau* never reaches its perfection, let the heats be ever ſo intenſe: for, with all the aſſiſtance we can poſſibly give it in a ſoil of this nature, there is wanting a certain ſecret virtue neceſſary to render it capable of producing a delicate wine: whether it proceed from its imbibing the juices of the earth, that the ſap retains a taſte of the native moiſture of the ſoil, which takes off the edge and ſpirit of the wine; or whether it be, that notwithſtanding the moſt intenſe heats that can happen, the juice exhaling from a cold chilly ground, and aſcending into the grapes, does not meet with a heat ſufficient to give it the neceſſary rarefaction.

And yet the *Pinneau* is the only Vine proper to be planted in ſtrong ſoils, becauſe being ſooner ripe than other grapes, it always produces the wine of the latter ſeaſon.

If the Vines *de Treſſeau*, which difficultly ripen, are uſually mixed in our Vine plantations, it is becauſe our predeceſſors judging by experience, that the *Pineaux* cannot by themſelves, in ſuch land, produce a wine of a ſufficient body, for want of which it is apt to periſh, have thought it neceſſary to add to them a quantity of the *Treſſeaux*, which though they ripen very late, yet never fail to render this ſort of wine, if not more full of ſpirit, yet of a better body, than it can poſſibly be in the ſtate in which it grows in ſtrong land.

In ſandy ſoils, be they ſtrong or light, our chief plantations muſt be of the *Pinneaux*, eſpecially the white. The Vine called *le Meunier or Miller*, delights in a light ſand; whereas a ſtrong ſand is more proper for the *Melié*, otherwiſe called the *Melon Vine*, whether white, black or green. In the country of *Auxerrois* theſe ſands, though of a hotter nature, do not however produce ſo good wine. It is ſuppoſed that thoſe ſtrong earths are ſuch as we have directed to pitch upon, and that they have a favourable expoſure. This is what experience ſhews us every day, in regard to ſandy ſoils, whoſe ſalts contain none but very ordinary qualities, and communicate but a very inſipid juice to the grapes, and very far from that ſaccharine taſte, which they acquire in ſtronger land.

To theſe *Pinneaux* are uſually added ſome of the *Melon Vines*, as has been mentioned above. The white ſpecies is a great bearer; the black yields not ſo well. Both arrive at their higheſt perfection in thoſe ſands, which being much hotter than they are ſubſtantial, are well adapted to the conſtitution of the *Melon Vine*, which requires a ſtrong degree of heat to ripen. The wine of theſe is not ſubject to grow yellow.

We commonly plant in ſuch ſands two

thirds and above of the white ſort, the cuſtom in ſuch vineyards being to make more white than red wine.

As to the *Treſſeaux*, we are to plant a reaſonable quantity of them in ſandy grounds; not that they ever arrive at perfection here, but that the juice of other grapes, which in this ſort of ſoil acquires but a ſmall degree of the ſaccharine principle, may yield a wine of a good body.

Stony land, which contains large black ſtones on a reddiſh ground inclinable to moiſture, muſt be treated after the ſame method with ſtronger ſoils.

Such ſoils as have ſmaller white ſtones, on an earth of a leſs high red, are preferable to the foregoing: beſides the *Pinneaux* black and white, and a ſmall quantity of the *Treſſeaux*, we muſt plant ſome of the *Beaunier*. All theſe ſucceed well enough on ſuch ground.

The ſtony ſoils with a yellowiſh earth,

and ſtones much ſmaller than the preceding, will admit of the ſame ſorts of plants as the above mentioned ſoil, and they will ſucceed yet better. They improve here to ſuch a degree, that the wine is always pleaſant. We may alſo mix with thoſe ſome ſlips of the *Muſcadine* and *Chaſſelas.* Theſe arrive at a tolerable degree of maturity for ſervice or for keeping.

The kind of ſtony ſoil which is the beſt of all, and which yields the moſt delicate and delicious wine, is that whereon are planted the *Pinneaux* black and white, but a much larger quantity of the white than of the black: and where we deſire to produce a grey wine, we plant a large quantity of the *Servinian*, with here and there a few *Chaſſelas* and *Muſcadines*, but not any of the *Treſſeaux*.

In ſoils of this ſort, which are deſtined for red wines, we muſt plant more of the black than of the white *Pinneaux*, ſome *Servinian*, and a few of the *Treſſeaux*

Vines; this will produce a mellow kind of wine, and ſuch as will endure a long carriage by ſea or land.

Choice of Vine plants with regard to the ſtock or ſtem.

The Vine is propagated by *rooted plants*, called in ſome parts *Plantes Chevelues*, in *Burgundy*, *Chevelees*; or elſe by cuttings called *Boutures*, or as they are called in the parts near *Paris*, *Croiſettes*, and *Chapons*, as they are termed in the neighbourhood of *Auxerre*; and laſtly, by *Marcotes* or ſlips.

That we may not be deceived in the Vines we make choice of, we ſhould be thoroughly acquainted with their ſeveral qualities which are known by the appearance of the wood: But as few, except they who are profeſſed Vine-dreſſers can be ſuppoſed to poſſeſs this knowledge, we muſt at leaſt be ſure we rely only on perſons of known probity. As for the goodneſs of the wood, take the following obſervations.

If the plants we would obtain be with roots, or of the ſort called *Chevelus*, it is ſufficient that we ſee the part called the *chevelure* or roots be in good condition, and in a tolerably large number.

With regard to the *Croiſettes*, or *Chapons*, greater precaution muſt be uſed. Theſe will be the ſooner in a condition to bear, if after being cut from ſhoots of the preceding year, they have at the lower extremity, *du bois de deux ſeves*, ſome wood of two years' growth, whether the former appear joined to it in the ſhape of croſſes, or in that of *queues de chapon*, or capon's tails. It is a ſign that the chapon will take root quickly, when, being cut from the lower part of a plant, it has the eyes very diſtant from each other, and the lower extremity, of the ſame wood with that of the remaining part of the body of the chapon.

Although it has been juſt ſaid that it is neceſſary to make uſe of cuttings *de deux ſeves*, in order to have good Vine plants, we yet may at times employ cuttings of one year's ſtanding; in which caſe it is ſufficient that the wood be of a good growth. This ſort of plant is in ſome parts called *poulette.* There are countries where the vineyards are entirely planted with *Marcotes* or layers, which are properly of the ſame nature with the *chevelées:* theſe take root ſooner than the *croiſettes*; but are not ſo common, and we ſcarce ever find them in any quantity ſufficient to make a large plantation.

Above all, it is neceſſary that the Vine plants be well nouriſhed, *bien aoûtées ou coudrées* *, as they ſay in Burgundy; a circumſtance which contributes the moſt to vegetation.

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* This is ſaid of a branch, when the ſap which has nouriſhed it in Auguſt, or *Aouſt*, has done its office; and when a branch attains its full growth, hardens towards the end of this month, and takes its right colour. But if it be rough and greeniſh, they ſay: *Cette branche n'eſt pas aſſez aouſtée.*

All plants of the kinds called *chapons*, *croiſettes*, *poulettes* or *marcotes*, that have not the bark ſmooth, ſhining, and whoſe wood, on making an inciſion, does not appear of a clear, but of a duſky green, are to be rejected as of no value.

CHAP. II.

Culture of the Vine till the fifth year.

THE young Vine, whether *marcote*, *croiſette*, whether planted or grafted, arrives not at its moſt fruitful and perfect ſtate before its fifth year.

ARTICLE FIRST.

Manner of planting the Vine.

The Vine is known under three denominations; the *tall Vine*, the *low Vine*, and the *middle-ſized Vine*: we ſhall explain the meaning of theſe appellations by and by; and will now proceed to the manner of planting.

The ſpecies called *chapons* muſt be

ſteeped

ſteeped for eight days before planting, and whilſt their fibres dilate and begin to be diſpoſed for vegetation, we uſually prepare all the neceſſary inſtruments, according to the uſage of the country.

The proper ſeaſon for taking up the Vine-plants.

There are various opinions concerning the proper ſeaſon for taking up the Vine-plants: ſome are for having it done in December, provided there are no ſigns of a froſt near, becauſe of the hurts made in the roots of the young Vines the plants are cut from.

Others, with more appearance of reaſon, are for having the plants taken up, from November to March, except when it freezes: and in fact, when this is not the caſe, we may plant the Vine all the winter.

The *croiſettes* muſt always be taken off above good wood, in order that the *ſarment* or cutting may be well grown.

When we happen to make proviſion of Vine-plants after the winter is over, and if it has been a ſevere one, we muſt take care the wood be not *champeté*, that is, that it has not been damaged by the froſt.

The *tall Vine* is that commonly cultivated in hot countries, as in Languedoc, in Provence, and in Piedmont, where the Vines have no ſupport but the trees on which they creep. In France we comprize under the denomination of *tall Vines*, ſuch as are trained on eſpaliers, or lattice work.

The *middle-ſized Vine* is that cultivated at Auxerre and in the adjacent parts. This may be ſaid to lie under greater obligations to it's maſter than the two other ſorts, though it be not on that account more fruitful. The order and regularity obſerved in theſe plantations is very beautiful, and ſtill more ſo, when they are properly dreſſed, and when the fruit begins to ſhew. We ſhall ſay ſomething of this apart.

The *low Vine* is what is uſually cultivated about Paris, Beaune, Tonnerre, Chablis, &c. It does not riſe as the others do; it produces notwithſtanding in many countries, and in certain ſeaſons, not only an excellent kind of wine, but alſo in conſiderable quantity.

Time of planting the Vine.

In grounds which are not too moiſt, we may plant from the end of October till May; that is, from the time when the Vines drop their leaves, till they begin to ſhoot out new ones. In land inclining to wet, we muſt wait till the winter is over; as the root is apt to rot in ſuch ſoils.

Any other cautions, as to the time, are ſuperfluous, except this, that it be not done when it freezes.

The Tall Vine.

The plant employed in this culture is uſually the *Muſcadine:* theſe are of ſeveral ſpecies; the *Cioutat*, *Corinthian*, *Damaſcus*, *Bourdelais*, or *Grey Burgundian*. Theſe are planted in arbours, eſpaliers, or even whole trees are covered with them, as in hot countries.

In the two firſt inſtances, the Vine is propagated either from the *Croiſettes*, or from the *Chevelées*; in the third the *Croiſette* ſucceeds beſt.

The *Croiſettes* or *Chevelées*, which are deſtined to form *arbours* or *paliſſadoes*, are ſet in the ground in furrows, a foot and an half broad, of the ſame depth, and at equal diſtances. And when we mean to train the plants for ſtandards, we muſt plant the *Croiſettes* in ſmall alleys in ſtrait lines, ſix foot diſtant from each other. In ſuch plantations we may plant the *Croiſettes* entire, taking care not to bend, wound, or break them, either at the time of planting, or for three months after.

The middle-ſized Vine.

This is raiſed from *Croiſettes* or *Chevelées*, as the nature of the ground may require.

Having got our proviſion of plants ready, and there remaining now nothing to be done but to put them in the ground, the Vine-dreſſer takes his hoe, or other inſtrument, and with it, by a line extending longitudinally and latitudinally athwart the plat intended for his plantation, opens a drill from end to end, and then another, and ſo on until the whole is drilled.

To have the intended effect, theſe drills muſt be two foot and an half diſtant at leaſt in ſtrong land, leſt the Vine, which in ſuch ſoils commonly puts forth a larger quantity of wood than in others, ſhould not have ſun enough. In light ſoils, it is ſufficient that there be a ſpace of two foot and a few inches between the drills.

This done, the Vigneron opens a trench a foot and an half broad and as deep, the right ſide of which terminates in a perpendicular plane, from the center of the drill, along which it is opened; the other half having been taken up by the hough in making the trench.

The whole being thus dreſſed, he takes two of the plants called *Chevelées*, which he ſets, inclining both towards one corner of the trench, making one lean againſt the drill, and the other in an oppoſite direction; immediately afterwards he covers up the plants, and no ſooner is this trench filled from end to end, than he proceeds to another, continuing the operation till the whole is planted: but he muſt be ſure that the trenches be a foot and an half aſunder. This way of planting is called in *Auxerrois*, *planter à l'Augelot*, trough-planting, a diminutive of *auge*, a trough, from the reſemblance the ſmall trenches bear to that utenſil.

The manner of planting the Vine called *au pas*, by paces, is as follows.

The Vigneron always following his lines, begins with digging a hole about a foot and an half deep, which naturally terminates in a point at bottom, one ſide of it ending in the drill, and which muſt be made in a workman-like manner; he then takes a ſlip or branch, which he ſets in the hole, inclining it as in a trench, then ſetting his foot on it, he fills up the hole even with the ſurface; then advancing the foot which was behind the other, he digs another hole, in the manner above mentioned, and ſo on, continuing the operation until the whole is planted. The diſtance from hole to hole is one eaſy pace of the Vine-dreſſer.

A third manner of planting the Vine in ſtrait lines, is by making uſe of an iron inſtrument, which the paviours uſe in taking up ſtones, called in Burgundy, *Leviere*; in Paris, *Pince*, and in other parts, *Taravelle*. The operation is thus. The Vine-dreſſer lifts up his *Lever* with both hands, drives it into the ground with all his force, repeating the blow ſeveral times, and always in the ſame hole, until it is of a depth ſufficient for the admiſſion of the *Chapon* or *Croiſette*. The hole muſt be in general about a foot and an half deep: the Chapon being inſerted in it, the hole is filled up with earth; all the other holes, which are to be made in the ſame manner, muſt be half a foot aſunder; and the plants muſt be ſet with two eyes above the ſurface.

This laſt method of planting is only proper for ſtrong land, which having but little ſolidity, is ſufficiently looſened in the operation to nouriſh and ſupport the *Croiſette* or *Chapon* planted in it.

Of the nurſery for the Chevelées, or rooted plants, and Marcotes or Cuttings.

When we are deſirous to have a nurſery of *Chevelées*, or of *Marcotes*, that is, of rooted plants or cuttings, we pitch on a ſpot where the ſoil is good and has been properly prepared; then, having collected a quantity of *Croiſettes*, and of *Marcotes*, that is, of plants and cuttings, ſufficient to plant it, we put theſe *Croiſettes* to ſteep in water, whilſt we dig the ground, and prepare drills or furrows in ſtrait lines, only half a foot deep, and a foot broad, and about a foot and a half diſtant from each other.

This operation done, we ſet the *Croiſettes* in the bottom of theſe drills or furrows, three fingers aſunder, taking care to ſlope them; then we gently cover them with earth, leaving no more than three fingers above ground, and preſſing the earth to them that they may take root the ſooner.

I have preſcribed the making theſe drills or furrows only half a foot in depth, that the plant which is to remain only till it be tranſplanted, when it has taken root, may have the benefit of the ſalts, which are more abundant near the ſurface of the ground, eſpecially by the help of light dreſſings, which it muſt have ſix times in the year, at leaſt.

Two years after theſe *Chapons* have been planted, during which time they muſt be dreſſed as above, they may be taken up for the purpoſe of ſtocking your vineyard.

The Low Vine.

The way of planting the *Low Vine*, is nothing different from that of the middle-ſized Vine, except in two particulars: the firſt is, that it is never planted with the *lever* or *crow*, but only in trenches or drills two foot aſunder, with a foot-path between them, thrown up in ridges, or *en dos d'ane*, as it is called, with the earth dug out of the trench, and which is uſed to fill it up afterwards, according to the growth and advancement of the plants. This is the method of planting near Paris. This plantation is alſo made in ſtrait lines, and at equal diſtances.

ARTICLE SECOND.

Dreſſings neceſſary to the Vine till the fifth year.

Although the Vine be a kind of ruſtic and a vigorous plant, yet it ſtands in need of the care and aſſiſtance of the huſbandman.

Operations, or dreſſings of the firſt year.

The firſt operation after planting, is to rub or pinch it off, two eyes or buds above the ſurface of the ground. This will be enough to let it put forth its firſt wood: one ſhoot only is to be left, except when we fear, leſt that ſhoot failing, we ſhould have no reſource left.

This being done, we give it its firſt dreſſing, called breaking-up the vineyard, which is done as ſoon as the *Chapon* or *Croiſette* is put in the ground, whether it be before or after winter; but if before, the plant will certainly thrive the better.

The firſt year after the vineyard is planted, it wants only to be frequently dreſſed, but theſe dreſſings muſt be very ſlight: we will preſcribe no bounds to their number; only obſerving that the oftner they are done, the better.

The ſkilful Vine-dreſſer will adjuſt the number of his dreſſings to the nature of the ſoil; and it is the maſter's buſineſs to ſee they be properly done, and often enough, as this kind of labourers require a vigilant eye, and a tight hand to govern them.

Strong or moiſt land muſt not be ſtirred during rain, but only in hot weather, and after the water has run off. Such land cannot be too frequently ſtirred, nor too deep, eſpecially in order that it may not chap at the ſurface.

Hot land, on the contrary, muſt be dug in ſummer immediately before rain, if there be any appearance of its falling ſoon; and in wet years we cannot give it too frequent dreſſings.

Theſe frequent dreſſings given to newly planted vineyards, are of the greateſt utility to them, by deſtroying weeds, which are thus converted into manure; by rendering the ground fertile and the mold fine and ſweet, by reviving its ſalts, and procuring a freſh ſupply of nitrous particles.

Operations of the ſecond year.

Our young plants being thus properly managed, the firſt year will have put forth vigorous ſhoots, which muſt be layed or put in the ground the ſecond year.

The moſt ſkillful Vine-dreſſers leave, on the moſt luxuriant Vine plants, three eyes or buds, and two on the weaker, and are careful to make the amputation of the wood ſloping, and on the ſide oppoſite to the gems or eyes, that the Vine, when it comes to bleed, may not drown them. This operation being performed in March, we give the vineyard a proper dreſſing, repeating it as often as we judge it neceſſary, and even giving ſix ſucceſſive dreſſings in ſtiff land.

Nipping off the buds.

As pruning the Vine is no more than

retrenching its ſuperfluous branches, ſo nipping off the buds is only deſtroying the yearly ſhoots, whether larger or ſmaller, which grow in parts where they were not expected, and where they can only be of prejudice to the Vine. The time of pruning is uſually in March, when the weather happens to be fine: that of nipping is in May and June. This operation cannot be performed too ſoon, becauſe the uſeleſs ſhoots grow hard, and abſorb a good deal of the ſap, which might ſerve for a better purpoſe.

It is eaſy to diſtinguiſh the branches we are to nip off; for when we have once formed a notion of the parts, whence the good bearing branches uſually proceed, we may eaſily judge that all thoſe buds which ſhoot out below the head of the plant, and which proceed from the ſtock in an irregular manner, are to be taken off.

But as there is no general rule without exception, it often happens that a cutting or plant has ſhot out conſiderable ſhoots from the foot; and as this cannot fail of being highly prejudicial to it, we muſt carefully examine the plant before we nip off the buds, to know whether it be an old or young one. If it be young, and yet has ſhot out but little from the head, we may reaſonably hope that the next year it will produce ſhoots in the ſame place, but of a finer and better growth. For which reaſon we never ſcruple to nip off all the ſhoots it has put out from the foot. But if it be an old one, and if it be its decayed ſtate which hinders its putting forth good ſhoots; in this caſe we muſt rub off the lower buds, or ſhoots, excepting the fineſt one, which is left as a forlorn hope, leſt there be a neceſſity to lop the larger branch next year, as being altogether dead and ſapleſs.

This often happens to the middle-ſized Vines, which are thus renewed by leaving ſome wood on their lower parts. The Vignerons of Auxerre call theſe branches, *une recouvre*, or *un courſon*; and what others call *ébourgeonner*, or unbudding the Vine, they term *eſſoumaſſer*, and the wood taken away, *eſſoumas*, in the country dialect.

If about May or June, when the ſecond ſhoots have come out, we obſerve that the largeſt parts of the plant have produced fine ſhoots from the eyes or buds we left on them, and that the ſuper-abounding ſap has ſhot out other branches beneath, we then take off all ſhoots placed out above the old buds. Some experienced Vine-dreſſers are for taking off one of the new branches above the ſhoots where three buds have been left, when all the three have produced good ſhoots; aſſigning as a reaſon, that intending to leave but one of the three branches next year, it is equally ſerviceable to retrench one, in order to give a greater ſupply of nouriſhment to the two remaining ones, which becoming fine ones by this retrenching,

trenching, give great ſatisfaction, when the pruning ſeaſon comes.

As for thoſe ſhoots which have been cut two eyes from the ſtem, if theſe eyes have produced ſhoots, both are to be kept, even when they happen to be but weak: and the rather, becauſe were we to lop one branch, in order to invigorate the remaining one, we ſhould run the riſk of loſing both: And beſides the whole hopes of the huſbandman depend on the ſucceſs of the young plants, as this depends on his care and good government.

After the ebourgeonnement or unbudding is done, if we judge that any other new plants require ſticks or props, we accordingly give them, and after they have been tied to them, they are left to ſhoot, till March, when the young Vine muſt have its ſecond pruning.

Operations of the third year.

The Vine muſt be pruned the beginning of March; nature then firſt diſplaying herſelf by numerous and vigorous ſhoots, which puzzle the Vine-dreſſer by their wild luxuriancy.

Pruning the Vine with relation to theſe three ſtates.

The art of prùning, which is of ſo great uſe to fruit-trees, is no leſs ſo to the Vine. On this depends the vigour and fecundity of the plant, as well as the beauty and goodneſs of the grapes.

The Vine is pruned in March, while it is yet young; but when the Vine grows ſomewhat old, this work is done before winter, in fine weather. We muſt, however, wait till the cold weather is over, before we cut the extremity of the wood we have left in order to bear fruit, leſt the ſlip, by reaſon of its pith, ſhould before that time come to chap or open at the wound, which eſpecially happens when the * fly faſtens on it. Some very experienced huſbandmen recommend cutting the Vine, old or young, immediately after the fall of the leaf, that is, before winter; alledging that it is an old and groundleſs prejudice, to imagine it muſt only be cut in the ſpring: that Gardeners and Vine-dreſſers contradict themſelves daily, ſince to get the ſtart of the multiplicity of work, which would render it impoſſible for them to get done time enough, they often begin pruning in January. The ſame perſons, in ſupport of their notion, lay it down as a maxim, that the ſap, which begins to circulate in March, immediately increaſes, according to the uſual proceſs of nature, the buds on the extreme parts, which are the very ſame we take off afterwards, and the ſame ſap af-

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* A particular ſpecies of fly called *le Gévrin.*

terwards finding the extremities of the tubes, through which it circulates, laid entirely open by pruning, it runs out, and bleeds to death, until being dried up at laſt by the heats, a ſtop is put to the waſte. Theſe notions are not wholly to be rejected; and as by pruning in the cloſe of Autumn there is no waſte of the ſap, whether by bleeding or by unprofitable buds, all who are concerned in this kind of huſbandry, will do well to make an experiment of its advantages, in ſome plat of their vineyards, in order to determine whether they are as great as they ſeem to promiſe.

The firſt object of pruning the Vine, is that we may have fine choice fruit: for without pruning we ſhould have little or none. Secondly, becauſe without this operation, the Vine muſt periſh in a ſhort time, by the multiplicity and irregularity of its ſhoots.

Notwithſtanding we have ſeen ſome Vines at Marſeilles, which had never felt the pruning-knife for near a century, from their being mounted on tall trees, which for all that produced beautiful and excellent grapes, called in thoſe parts, *Poumeſtres.*

In dreſſing the Vine, contrary to what is obſerved in other fruit-trees, all ſmall branches are to be taken off, as being not only uſeleſs, but alſo as abſorbing a conſiderable part of the ſap. We muſt likewiſe take care, when we prune the Vine, to cut the branches cloſe to the part whence they ſhoot.

The Vine being naturally vivacious, and the root being always extremely active, it commonly ſends forth large new branches, eſpecially from ſuch as have been pruned the preceding year: it is by their intended ſize that we are to adjuſt their form and ſettle their deſtiny.

Second cutting of the Tall Vine.

To convert a Vine plant or cutting into a tall Vine; that is to adapt it to the arbour or eſpalier, is the ſame thing as to the pruning.

The tall Vines commonly conſiſt of the early grape, Muſcadine, Corinthian, Bourdelais. To prune this kind of Vine according to the rules of art, there are two things to be conſidered before we uſe the pruning-knife. 1. The vigour of the plant or ſhoot. 2. The thickneſs or force of every branch, on which the amputation is to be made, which is a general attention to be had in regard to Vines of every ſpecies, tall, middle-ſized, and low.

If we would prune a ſlip of the tall Vine, and if it be very vigorous, we muſt allow it a large quantity of wood, whether the plant be old or young. Thus taking in your hand the branch you intend to prune, examine the branches growing on it; and if you would make it ſerve for an arbour or eſpalier, you firſt make choice of ſuch as are properly ſituated, cut each of them down to three or four eyes, taking off the ſmaller branches, if there be any, to the ſtump. I ſuppoſe that proper care is taken to avoid all confuſion and irregularity of branches, which cannot fail to be attended with many inconveniencies.

If, on the other hand, the Vine plant we intend to prune be but of middling ſtrength, we muſt obſerve a different conduct; and inſtead, for inſtance, of leaving three or four *courſons* or branches on ſuch as we have a mind to cut, we muſt leave but one branch and *courſon*, taking away all the reſt.

In order to have excellent fruit, the amputations muſt be on the largeſt branches, as being always the beſt, retrenching all ſuch as may have been left on at nipping the buds, through haſte or overſight, as theſe can only occaſion confuſion.

Theſe high Vines are never planted, as has been ſaid, except in order to form arbours, or palliſades. Thus by means of this kind of pruning, we are artfully to fill up the larger vacuities. According as we propoſe a longer or broader extent of eſpalier to be covered, or having an arbour of certain given dimenſions to dreſs, we make choice of the largeſt branches, and maturely conſider the length we are to aſſign them, intending at the ſame time to make the muſcadine and other Vine plants mount in two or three years to the height required, and ſo cover all the vacuities we mean to fill up. On a ſuppoſition that the plant is vigorous, the branches are cut down to five or ſix eyes, but this is done only, that when they have reached the height or ſpace intended to be covered, we may ſtop there, which it is eaſily in our power to do, by having recourſe to pruning, the manner and place of which is then changed, this being never afterwards carried higher than the third or fourth eye.

All our amputations muſt be made an inch from the eye, in order that the eye or bud, with the branch it may put forth, be not killed or drowned by the bleeding of the wound. The branch muſt alſo be cut obliquely or ſloping, which obliquity muſt be on the ſide oppoſite to that where the eye or bud is.

A branch, for inſtance, of the growth of the preceding year muſt be left ſtanding on the foot of a plant, which is done that it may ſerve as a reſource, ſhould the ſtock happen to grow old and weak; or leſt the ſame plant ſhould throw out with too much vigour, ſo as to indicate its becoming of too large a ſize for the ſpace we intend it to occupy.

In both caſes, ſhould the plant, either from age or decay, give no hopes of good ſhoots, or if from a croſs humour, it will needs paſs the limits preſcribed to its luxuriancy, we then conſider the branch ſprung from the foot of the ſtock, as a reſource, and accordingly prune it with care, as one for whoſe ſake we may poſſibly lop off the whole of the old ſtock: but if, on the contrary, our ſtock continues to give us a ſupply of fine ſhoots, and that it prove healthy, the branch which has ſhot from the foot muſt be cut away as both uſeleſs and prejudicial.

What follows is of ſtill greater importance. If a muſcadine or other plant has been properly managed, and has happily covered both in height and breadth its eſpalier or arbour, to our wiſh; to keep it in this perfect and thriving ſtate, it requires to be pruned on both the branches of the preceding year. Suppoſing it is obſerved to have given three or four fine additional ſhoots, how are we to proceed? Firſt having carefully ſurveyed theſe branches, we begin with lopping all the weak ones; then having a proper regard to their different degrees of vigour, we preſerve two or three on each at moſt, preferring always thoſe that are the moſt thriving.

But when we are on the point of retrenching the branch which we conceive to be unſerviceable, there often happens a perplexing circumſtance. Sometimes the largeſt of the two or three branches we intend to leave, are the loweſt, and ſometimes the higheſt branches. If they happen to be the loweſt, there is no harm, as this is exactly where we wiſhed to have them: we therefore lop the upper ones. For in Vine-huſbandry, the larger the branch of the ſhoots of the preceding year, and the nearer it approaches the head, the more it is to be prized. But if, on the contrary, among the branches we intend to prune, the ſtrongeſt ſhoots happen to be the higheſt, we muſt then lop down the ſmaller ones to ſtumps, and preſerve the ſtrong ones.

After we have thus retrenched the diminutive branches, as it is called, *en moignon*, all we have left to do is to contrive to make a proper uſe and diſtribution of the branches we have preſerved: we muſt contrive matters ſo as that there be an inequality in their length; therefore, beginning with the higheſt, we cut it above the fourth eye, and, deſcending to the lower ones, turn them into *courſons*; that is, we cut them ſo as to leave but two eyes.

As in pruning, whether Vines, or fruit-trees, we muſt never lop any wood without being able to aſſign a proper reaſon, ſo if out of two branches left, we prune one *en courſon*, always making choice of the loweſt for that purpoſe, it is only in order to take off the upper ſhoots of the year, with whatever branches derive from them, and to keep none but the two branches which the two eyes *en courſon* may have given: and if the *courſon* have given but one branch which is capable of being converted into another *courſon*, we muſt then be ſatisfied with the branch of the preceding year, leaving only one to be cut down to four eyes: provided the *courſon* has yielded no branch, we muſt lop it entirely, and prune the two fineſt branches of the foregoing year.

But if it happen that a Vine plant of the tall ſort turn out thriving and vigorous, and that it has ſhot out four ſtrong branches from the four eyes left on it; to keep down its luxuriancy we muſt leave all the four on it, three of which are to be cut down to the uſual dimenſions, and the lower branch turned into a *courſon.*

Or, in the caſe of four ſtout branches newly ſhot from a branch of the laſt pruning, we muſt ſelect the moſt indifferent of them which is to be left for pruning, making the *courſon* of the loweſt of the three, and cutting the other two down to one eye.

Second pruning of the middle-ſized Vine.

As the middle-ſized and low Vine plants do not ſhoot out ſo much wood as the tall Vines, ſo the pruning of them requires alſo a different management.

In Vines of the middling ſize the ſituation of the branches is almoſt indifferent: the branch is always well ſituated if it be thick and vigorous, ſo that it may be expected to yield a good quantity of fruit. However, before we prune it, we are to conſider the ſtrength or weakneſs of the plant.

When therefore we would prune a Vine of the middle ſize in its third year, we make choice of the fineſt ſhoot on each plant, which we cut down to three eyes; and all the other branches we cut *en moignon*, unleſs when they are long and vigorous enough to be uſed as layers; in which caſe they are kept to fill up ſome vacuities.

The pruning of this Vine will, next year, require a ſtricter attention. I ſuppoſe the three buds left on the preceding year have produced three vigorous branches, and that ſome have likewiſe ſhot out from the foot. Now, as we muſt form a ſtock or ſtem for the plant, whereas in the tall Vines, we would make uſe of the fineſt of the three branches for pruning, in this ſort of Vine we make choice of the middle one, cutting it down to three eyes; the fineſt we cut *en moignon*; and cut down the higheſt to a level with the remaining one, taking off all ſhoots ſprung from the foot.

But if, on the contrary, the three buds have produced but ſorry ſhoots, and that two finer ones have ſhot out from the ſtem, we muſt then cut down the two higheſt branches to a level with the loweſt, which muſt be cut down to two eyes only: as for thoſe ſprung from the foot we muſt lop one entirely, converting the other into a *courſon*.

Rationale of the two preceding prunings.

As to the firſt; if the middle branches are left for pruning, it is for this reaſon, that being under a neceſſity to form a ſtem for the plant of a proper heighth for a Vine of the middle ſize, that it may be afterwards pruned and ſticked, we cannot do it with a greater probability of ſucceſs than by making choice of the above mentioned branch. If we were to prune the lower one we ſhould not ſucceed near ſo well, and the higher branch would leave a very large vacuity between it and the old wood. But we muſt obſerve a different conduct with regard to the middle branch, excepting this time only; and in the following years we muſt keep to the fineſt branches.

We cut the higheſt down to the middle branch, in order that the eyes left on the branch which has been pruned, may ſhoot out finer wood; at the ſame time we cut all the branches on the foot, as being wholly uſeleſs.

The ſecond pruning requires more mature conſideration: for when nature deviates from her uſual courſe, it is always more perplexing for the Gardener or Vine-dreſſer, whoſe office it is to prune; and it is incumbent on them to gueſs or make an eſtimate of what nature may probably operate in the ſucceeding year, on the Vine ſo pruned: or to forecaſt and prevent by ſome ſure expedient the inconvenience they apprehend, though it might poſſibly never have happened.

Thus when we prune the ſlip which has produced moderate upright ſhoots from the head, but ſtill ſtronger ones on the foot, if we treat the head in a regular manner: that is, if in lieu of a *courſon*, we leave a branch of four eyes, the branch being naturally weak, obliges us, in order to procure it a ſupply of nouriſhment, to lop all the ſtrong ones on the foot: but as there is a probability that the head will turn to no account, we prefer leaving on it a *courſon*, as was done in regard to the lower branches.

We muſt never leave any more than one ſingle branch on a Vine-head of the middle ſize, let it be ever ſo vigorous; but we cut that branch longer or ſhorter, that is, from two to four and even to ſix eyes, according to its ſtrength and vigour.

All the branches we leave on the foot at nipping the buds, muſt be taken off as uſeleſs, unleſs we have a mind to leave a fine one ſtanding, expreſsly with a view to convert it into a *courſon* at the next pruning, if the maſter ſhoot ſhould happen to periſh.

Every *courſon* purpoſely left on the foot is advantageous, and is a proof that the perſon who has the management and direction of the vineyard is a thorough proficient in his art.

When a Vine is paſt hopes of bearing well, whether it ariſe from neglect in the huſbandman, or from age, it may be cut down to the ground in order to make it produce new ſhoots or wood: an operation which ſometimes ſucceeds, though rather better in ſtony land than in ſandy ſoils. In ſtong ground the beſt way is to pull up the plant by the roots, that of cutting it even with the ſurface ſeldom anſwering.

Second pruning of the low Vine.

There is no great difference between the pruning of the three kinds of Vines, whether tall, middle-ſized, or low; this conſiſts chiefly in the height of the ſtocks, which in theſe latter are to be kept lower. As to removing ſuperfluous ſhoots, the rules are univerſally the ſame, as well in pruning and in leaving *courſons*, as in the nipping of ſuperfluous buds, ſo that I may ſpare my reader the trouble of repeating what has been ſaid already.

Some authors pretend that by putting off the pruning the Vine till ſuch time as the ſap begins to circulate, we may expect a larger quantity of grapes; but that at the ſame time this is not eaſily done, by reaſon of the hurry ariſing from a multiplicity of buſineſs to be done at this ſeaſon. I cannot be of opinion that this doctrine is founded on juſt principles, or that it deſerves our compliance; not to mention that it is diametrically oppoſite to the ſentiments of the moſt expert maſters in vineyard culture, which we have above related.

Dreſſings of the Vineyard.

After pruning, we uſually give the whole vineyard the firſt dreſſing. In rank land inclining to wet, this is done from the twentieth of March to the tenth or twelfth of April, when the weather is dry, in order to deſtroy noxious weeds: in ſandy and dry ſoils this work is done fifteen days earlier.

The ſecond dreſſing called *Biner* muſt alſo be done in warm and dry weather, and, if poſſible, a little before the Vines are in flower; experience having ſhewn, that as land newly ſtirred is laid open to the chill, and to imbibe the wet, it is apt to make the Vines ſhed their flowers: ſo that if the weather prove unfavourable before, we muſt wait, till after the Vines have done flowering.

The third and laſt dreſſing, called *Rebiner*, muſt not be done till the *verjus* or green fruit is formed and of a tolerable ſize, in wet, or, at leaſt very cloudy weather. Were this work to be done when the ſun is very hot, the fruit would infallibly be burnt up: when it begins to colour, we need be under no apprehenſion of doing it even in hot and dry weather; we muſt take care that the women be not ſuffered to cut graſs in the vineyard and when the weather is extremely hot and the fruit is on the point of colouring, as the leaſt touch of their clothes is apt to expoſe it to be burnt up.

Theſe three ſeveral dreſſings of the Vineyard are as indiſpenſable as they are advantageous.

Before we give the Vine the third year's cutting, it is proper to conſider whether it have not produced ſhoots vigorous enough to be employed as *layers*, if we ſhould have occaſion to fill ſome vacant place. In which caſe we muſt lay as many layers as are neceſſary and as the quantity of wood will give us leave, in order to ſupply theſe void ſpaces, which coſt as much in dreſſing as when full. But if the Vine be as full as it ought, and if we are in no want of layers, it is to be pruned in the manner already preſcribed, ſticking ſuch plants as want help, and dreſſing the vineyard four or five times the ſame year.

After the pruning and ſome few dreſſings are done, next follows the taking off the eyes or buds, which is done in the manner already deſcribed: But as the Vine at that ſeaſon muſt have given fine and long branches, we are to put a ſtick at the foot of each plant, in order to tie the young ſhoots to it, and ſo hinder them from creeping on the ground; which has not only a bad look, but alſo hinders the few grapes they might produce to ripen. In a word, after the nipping the buds, or *ébourgeonnement*, we continue to give the neceſſary dreſſings, till the month of September, the ſeaſon for gathering the grapes.

Seaſon of hoeing the vineyard.

In ſome parts, as ſoon as the vintage is ended, they give the vineyard a dreſſing, called *Rueller la Vigne*; but then this can only be performed in vineyards planted in rows or ſtrait lines, and is never done but in land of a middling ſtrength inclining to ſandy. For in ſtony land, and ſuch as is rather light, the vineyard is never ruelled or hoed in this manner, as it has not depth ſufficient to admit of this operation, beſides that it is apt to hurt and diſturb the roots of the plants. It muſt however be acknowledged, that a good *ruelling* done in a convenient ſeaſon is of conſiderable ſervice to the vineyard. The *ruellage* is uſually done, beginning at the head of the line or ridge, by opening a drill with the hoe, continuing it to the bottom, and throwing up the earth on both ſides againſt the foot of the plants: and if about November we perceive the Vines to have their wood *bien aouſté*, as they ſay about Auxerre, that is, of a fine growth, we may then begin to make layers.

It is however remarked that in ſandy ſoils of every kind, as alſo in moiſt lands, layers ſucceed better when laid in March than when propagated in the fall.

Manner of making layers or provins.

Layers or provins are branches of the Vine which we lay in the ground in order to take root. To lay or propagate with ſucceſs, two things are eſſentially neceſſary: Firſt, that we propagate from Vines which bear an excellent grape; and ſecondly,

condly, ſuch as furniſh fine wood. And we ſhould do as well to leave the ground empty as propagate from a ſlip of bad wood, or of a mean grape.

Having then made choice of a good plant, we ſtrip it of all the diſorderly branches and creepers, which are uſually found on it. We then make a ſquare hole or trench, beginning at the ſtock from which we intend to propagate, of a length ſuitable to that of the plant and branches to be laid in it, having always reſpect to the width of the vacant ſpace to be ſupplied; this trench being carried to the depth of a foot and an half nearly, we gently ſhake the Vine plant, inclining it towards the trench in which it is to be laid with its branches, and after ſeveral ſhakings, taking care not to damage the roots, lay it in the trench, which cannot be done without forcing the ſtock, which muſt be bent down by force, by reaſon that it always holds faſt to its roots.

Having laid it in the poſition we intend, if it be a Vine of the middle ſize, we lay the branches of the ſtock in order in the trench, ſo as to range in a line with the plants on each ſide in the ſame row; we then fill up the trench with the earth dug out of it, preſſing it cloſe to the branches of the ſtock, that the air may not get at it, and that it may the more eaſily take root: next we cut the branches down to two eyes from the ground, leaving them to take root. Laying or provining is by no means the buſineſs of a vigneron who is an apprentice in his art; maſters themſelves not always ſucceeding in every layer.

Seaſon for provining or laying.

In ſtrong, light, or ſtony land, we may provine or lay from the month of November to April: in moiſt lands this operation ſucceeds better when put off till between the firſt return of the ſpring and the end of April.

Operations of the fourth year.

We have no occaſion to wait till March in order to cut or prune our Vines, when come to their fourth leaf; it may be done in the fall without the leaſt apprehenſion of danger.

There are three ſeveral popular notions concerning pruning; the firſt, that we muſt never prune but in the wane of the moon; ſecondly, that it muſt not be done before the holy or Paſſion-week; and thirdly, that the Friday in the ſame week is a lucky day for pruning. But theſe are viſions of ſuperſtition, which may even prove of dangerous conſequence to the huſbandman. For by poſtponing the pruning till Good Friday, we often loſe fine days, and work in rainy weather. Whereas we ought to work whenever the days happen to be favourable, after the pruning ſeaſon is come.

After the pruning of the fourth year, the Vine has commonly a ſufficient quantity of ſtrong wood, to require for every plant a ſtick or prop to which it is tied. This regards only Vines of the middle or low ſize: for the tall Vine has its palliſades, to which it muſt be trained. The manner of fixing the ſticks in the ground, is to place one at the foot of each plant, and as much as poſſible in a ſtrait line.

This being done, we give the vineyard its firſt dreſſing, which, in ſome wine countries, is called *Houer*, in others, *Sombrer*. The ſecond is performed afterwards, and is called univerſally, *Biner*; the third dreſſing called *Tiercer*, in the neighbourhood of Paris, *Rebiner* in Auxerrois, is done next in order; and laſt of all, the *ebourgeonnement*, or rubbing off the buds.

Previous to the ſecond dreſſing, which is given about May, we muſt tie to the props the young ſhoots the Vines have put forth, and that for three reaſons.

1°. That they be not left to be the ſport of the winds.

2°. To give a ſufficient quantity of air to the fruit, which now begins to appear.

3°. To make room for dreſſing; this way of tying is near Paris called, *lier la jeune Vigne*; and in the Auxerrois, *écouler la Vigne.*

Some time after this operation, ſucceeds the ſecond dreſſing; then the third; the next is what is called, in the vineyard dialect, *pincer*, or *mouchetter*, to nip, pinch, or clear. This operation is by no means difficult, ſince it conſiſts in no more than pinching the ends of the branches, ſo that by thus hindering the ſap from being diſſipated, it may be converted into nouriſhment for the fruit and wood.

We next continue giving the vineyard the remaining neceſſary dreſſings, after which ſucceeds the vintage.

Operations of the fifth year, when the Vines begin to yield.

All Vines of the fifth year, whether tall, middle-ſized, or low, muſt be propagated by layers during the winter, in caſe there be any neceſſity.

The pruning is done from November to March. Then we ſtick or prop them, and afterwards tie the branches to the props, called in the Auxerrois, *baiſſer la Vigne.*

This year the props or poles are put to Vines of the middle-ſize, in order to give them the proper form.

This year too we begin to regulate the dreſſings, which are to be repeated often or ſeldom, according to the nature of the ſoil.

Neither muſt we forget to tie the new

ſhoots to the ſticks; we muſt alſo pinch them when and where it is neceſſary: laſtly, we proceed to the vintage when the ſeaſon and weather permits.

Some particular objects of attention uſeful in Vineyard huſbandry.

If the wind or hoe of the Vine-dreſſer have damaged the Vine, we muſt carefully cover the wounded part, with goat, ſheep, or cow-dung, mixed with good earth.

The ill effects of the froſts and fogs are prevented by laying an heap of ſtraw or dry dung on the ſide of the vineyard next the wind, which heap muſt be kept burning ſlowly on the approach of froſt or fogs, to hinder them from affecting the plants. If however they ſhould happen to have ſuffered, or be killed by the froſt, they muſt be cut down very low, that they may yield fruit the enſuing year.

To prevent their being attacked by the mildew, it is proper to put off pruning our Vines as long as we can; as late pruning makes them not flower till the ſun has acquired great force.

It is neceſſary, after fogs, to water the vineyard with the juice of the roots of the wild cucumber, or of coloquintida, bruiſed and ſteeped in water.

Sea-water or ſtale urine, mixed with earth and dung, are wonderfully beneficial to barren Vines, and to ſuch whoſe leaves are turned red for want of moiſture.

When the Vine ſpends itſelf by bleeding, it is pretended we ſhould make an inciſion in the trunk, and anoint it with oil heated on the fire, and reduced to half its quantity; or elſe with unſalted lees of oil, watering the plants with the ſtrongeſt vinegar that can be got.

We are alſo told that when the Vine has its flowers white or dry, with the ſhoots large and ſupple, and that it drops its grapes, it is a ſure ſign of its approaching diſſolution: in which caſe we are to rub the foot with bruiſed wood-aſhes mixed with ſtrong vinegar.

When on the other hand it produces too large a quantity of ſhoots, we muſt cut it ſhort, when if it continues, we muſt bare it and lay to the root ſome river ſand with ſome ſmall matter of wood-aſhes, or ſtones to refreſh it.

If the grapes dry up, we muſt pick off all the dry ones, and water the foot with ſtale urine. If the fruit rot on the Vine before it be ripe, we muſt put ſome old wood-aſhes to the roots, or elſe ſome barley-meal mixed with the ſeeds of purſlane round the ſtem.

Watering the Vine with water, in which the hides of oxen have been ſteeped, will, by its offenſive ſmell, hinder the cattle from brouſing on, or gnawing them.

The Laurel, the Philbert-tree and Cabbages, are extremely hurtful to the vineyard, ſo that we muſt by no means ſuffer any of theſe to be in it.

ARTICLE THIRD.

Of Inter-planting, by Layers, Marcotes, or Chevelées.

Vineyards planted with low and middle-ſized Vines, are furniſhed with Layers or Marcotes, or Cuttings, which is the more eaſily done, as their ſtems are low.

We have already laid down the procedure in propagating by Provins: as for the Marcotes, which, in ſome parts, are called Chevelées, and in others Chevoli, the reader will find the method in which they are multiplied at the concluſion of this article.

How to ſupply vacancies in newly planted Vineyards.

After the vineyard has been newly planted, and there happens to be a deficiency in Croiſettes or Chapons in places too thin of plants, where perhaps there may not be wood fit for layers to ſupply or fill them, nor room for holes, we muſt then have recourſe to inter-plants or Croiſettes, as when we firſt begin to plant. This way is called, *recouler la Vigne.*

In order to make theſe inter-plants ſucceed, it is of ſervice to put in every hole, when it is but half filled up, a ſmall quantity of rotted dung, which muſt be covered with a little earth. Theſe inter-plants require to be oftener watered than the Vines, to make them ſooner take root, and hinder noxious weeds from choaking them. For which reaſon, between the firſt and ſecond dreſſings,

ſings, or on the firſt appearance of graſs in the Vineyard, it is neceſſary to ſtir the earth about all the Croiſettes, which have been planted in it in the beginning of the ſpring. The beſt way is to give it this ſlight dreſſing immediately after rain, which is preferable to doing it in dry weather.

There are many, and eſpecially among Vine-dreſſers, who have a kind of averſion to inter-plants, alledging the great quantity of theſe which are neceſſary, which is true when we content ourſelves with giving the new plants only the dreſſings uſual in common Vineyards. But it is certain that many of them grow again by making uſe of the precautions juſt mentioned.

Inter-plants are preferable to Marcotes for ſupplying the Vineyard, in almoſt every kind of ſoil, in this reſpect; that if they happen to take root ever ſo ſlightly, the firſt year, we may reſt aſſured they will thrive ſtill better afterwards: whereas the Marcotes or Chevelées take root but indifferently well; and after the firſt year, the plant ſhrivels, and ſoon dies.

Not that the Chevelées or rooted plants are not extremely proper for interplants: but then we muſt uſe the precaution to lop the top off the laſt joint next the wound; for as theſe have commonly much larger roots than the others, they attract an ill digeſted ſap, which afterwards conglutinating, ſtops the aſcent of that which ſhould circulate and ſupply nouriſhment to the whole plant; ſo that it is always in a languiſhing ſtate.

Remarks on the ſoil intended for the Vineyard.

We muſt never plant a Vineyard on the ſame year that an old plantation has been rooted out; and it will be proper to lay it down firſt in Corn or Saintfoin, continuing to labour it for two or three years. Then the plants take root admirably well: to purſue a different conduct is expoſing the plantation to great hazards.

Some, as ſoon as the old Vines are taken up, when they intend replanting it in the ſame way, plough it up, and ſow it in the ſpring with Vetches as thick as poſſible. Then, when it begins to ripen, they plough it in and bury it, which when it comes to be thoroughly rotted, makes a manure ſuperior to dung itſelf, let it be ever ſo good.

Nor are we on any pretence whatever to ſet trees in a newly planted Vineyard; nor even to ſow any legumes or herbage. Nothing is more hurtful to the ſoil, or more prejudicial to the young plants. However, in the neighbourhood of Paris, we ſee newly planted Vineyards, in which are ſown kidney beans and turnips. But then we are to take notice, that this is only done on ridges, which being raiſed above the ſurface, have no communication with the roots of the Vine, ſo that this is not at all prejudicial.

Propagation of the Vine by Layers.

The method of propagating the Vine by Layers is very ſucceſsful and eaſily put in practice; nothing more being required than laying as many branches as we pleaſe, which never fail to ſhoot from every ſtem. In the common way we can employ no more than one, in the way of Cuttings or *Marcotes*; and this too muſt have been put forth, over and above the branch to be pruned.

Laying then is performed by burying the branch in the ground, but in ſuch manner as that it may form *le dos de Chat*, or the Cat's Back as it is called, at the diſtance of three eyes from the origin of the branch. This is done from a kind of œconomy or huſbanding our plants, which are thus made to produce two ſtocks inſtead of one, which they would only have yielded, had the Marcote or branch been laid at full length. It is alſo a neceſſary precaution, that exactly on the ridge or *dos de chat*, there be a bud or eye; that the *dos de babu*, or ridge, be covered anew with earth on both ſides; and laſtly, that the extremity of the branch, which extends beyond the ridge, have only two eyes above the ſurface of the ground. The Vine-dreſſer is not however to have liberty to make Layers from his maſter's Vines. This would be opening a door to diſhoneſty, becauſe when once the Layers have taken root, he might eaſily take them up inſtead of plants or Marcotes; a trick which moſt Vignerons, who are not to be depended on, never fail to put in practice. For which reaſon the local cuſtoms in many parts prohibit the making Layers altogether; and the propagating by Provins only is allowed of for ſtocking Vineyards.

Nurſery for Vine-cuttings or Marcotes.

There is no place where more Vine cuttings are raiſed than in the neighbourhood of Paris. Here we meet with Vines and Grapes of every ſort. The following is the method the Vine-dreſſers purſue in making their nurſeries of *Marcotes* or *Cuttings.*

They pitch upon a ſpot of ground, which they dig with the ſpade, or rather trench as it is called: next they make drills or furrows two foot aſunder. Then taking *Croiſettes* of the ſpecies of grape they intend to plant, they lay them in the drill or furrow at the diſtance of four inches from each other. Theſe they cover up with earth, preſſing it cloſe with the foot. They then pinch or nip them off two eyes above the ſurface of the ground, and ſo leave them: in the courſe of the year they take care to give theſe young plants ſeveral dreſſings, eſpecially when there is an appearance of rain, or ſoon after rain has fallen, and that the earth has entirely abſorbed it. Theſe dreſſings contribute greatly to facilitate the Vines taking root. After two years are elapſed, theſe plants are taken up, and ſold to ſuch as ſtand in need of them.

Others have what they term *Meres ſouches*, mother-ſtocks, which they allow to put forth ſhoots, and ſo provine or propagate them on all ſides. This wood not being detached from the ſtem, eaſily takes root; and when they perceive the Marcotes to be ſufficiently ſtrong, they ſeparate them from the parent Stock, and make uſe of them when they want them.

With regard to the young plants, the year after they have given ſhoots, in October, juſt after the fall of the leaf, they muſt be *taupinées*, or earthed up ; that is, round each where the foot has produced ſhoots, ſmall hillocks are raiſed in the ſhape of mole-hills, ſo that the ſmall branches may be quite ſurrounded with earth up to within half a finger's breadth of the higher extremity, to remain in this ſtate till March, when they are uncovered on ſome day when the weather is fine, giving them at the ſame time the firſt dreſſing for that year. This method of earthing-up the Vines is only done in light ſtony ground, and in rich ſtrong land, when it happens to be free from moiſture and rankneſs.

ARTICLE FOURTH.

Grafting the Vine.

The Vine is grafted *en fente*, that is in ſlits, as other fruit-trees are. In ſome countries the Vineyards are wholly replaced by grafting. This operation is commonly performed in April or May, which is the ſeaſon when the ſap begins to be in motion.

We muſt take care to be informed, in the different countries, of thoſe who are poſſeſſed of the beſt Vines; and that we may not be impoſed upon, we muſt mark them when ſtanding, during the Vintage. In March, which is the time when the Vines are cut, we purchaſe the fineſt of thoſe cuttings which we had marked before. I ſet no limits to the quantity, ſince that depends on the number we may have occaſion for.

Having ſelected the fineſt Cuttings, we have them bound up in ſheaves or bundles, and ſo carry them to the cellar, to prevent their drying. When the grafting ſeaſon is come, we are to give the Vineyard a thorough dreſſing; then taking our bundles, we put them to ſteep in water for two days. We muſt mind to put no more to ſteep than we can graft in one day; becauſe they muſt never be left to ſteep beyond two days. Then with a very ſharp knife we cleave the Stock down through the pith, ſo that the part which is to be laid againſt the ſides of the Graft be a very ſmall matter longer, thicker and broader than that which is to be inſerted in it. The cut of the Graft muſt be exceedingly thin, and about 12 lines in length; and its ſhape muſt be that of the blade of a knife, that is, it muſt have one ſide thicker than the other. This ought to be put in a pail or earthen veſſel, with a little water at bottom.

Culture and management of the Vineyard after grafting.

Firſt we muſt carefully weed it, minding as we go, not to touch the young grafts with our feet. When they have ſhot up about a foot high, we muſt begin the operation of unbudding, repeating it from time to time, and taking care to lop between the rows all the baſtard ſhoots ſprung from the old roots.

Towards the end of July we give them a light dreſſing, and put ſticks to the ſtrongeſt Grafts. Whilſt we are dreſſing the Vineyard we muſt take great care not to touch the Grafts, for fear of diſlocating them: when they are in a condition to be tied, we lift up gently the ſhoots which the Grafts have put forth, and tie them to the ſticks, being attentive to handle them as tenderly as we poſſibly can.

About the end of September we give them another light dreſſing, always taking care to unbud them thoroughly, and to lop all the ſhoots ſprung from the roots.

The next year we give them the ſame culture as other Vines, handling them gently, whether when we prune, or when we lay them. If the newly grafted Vineyard have not been manured, it will be proper to dung it the year after grafting, as ſoon as the vintage is over, being mindful to bury well the dung when we come to dreſs it: and as it ſeldom happens that all the Grafts hold, we may, in March following, double all the Stocks which are vigorous, in order for grafting on the Shoots or Cuttings which have failed the year before, when we ſhall find the Vineyard to yield much better than it had ever done hitherto.

In ſuch ſpots where we do not propagate by Layers, we may graft on Marcotes of one, two, and even three years growth.

The Graft ſhould not exceed a foot in length, and the Ligature or Binding of the Graft muſt be of the ſame length, or at moſt, a foot and an half, according to the vigour and thickneſs of the Graft.

ARTICLE FIFTH.

Manuring or dunging, and earthing the Vines.

It is aſked whether we ought to manure or dung the Vineyard: ſome pretend we muſt not; becauſe, as we ought to have regard to the quality preferably to the quantity of wines, we detract from their goodneſs by dunging: thoſe who are for dunging maintain, on the contrary, that as the earth does not furniſh a ſufficient quantity of ſalts to nouriſh the number of Vines in a Vineyard, it is therefore neceſſary to aſſiſt it by manuring.

And it is certainly better to have our Vines well dunged, than to ſuffer many of them to languiſh and periſh at laſt, as they otherwiſe muſt, in a very ſhort time. When the Vine ſtands in need of our aſſiſtance to enable it to give vigorous ſhoots, it is neceſſary to have recourſe to dunging: but this is to be done with prudence, minding at the ſame time to apply ſuch kinds of manure as are proper for the ſoil.

Cow and ſheep dung is properly adapted for light ſandy land: and for cold moiſt land, horſe dung is the beſt; but it muſt firſt be well rotted, in which caſe it is more peculiarly beneficial.

Some will have it that the dung which butchers make is leſs advantageous to the Vineyard than the other ſorts, as it conſiſts almoſt of nothing but litter, and in a great meaſure of the offal and blood of the beaſts which they ſlaughter. But experience contradicts this aſſertion, and proves that no kind of manure is better and more replete with ſalts, than what is taken from the yards and ſtables of butchers: the blood and offal of the animals in it rendering this ſort of manure milder as well as its ſalts more efficacious.

The proper ſeaſon for dunging the Vineyard is from November till towards the latter end of March. In order to this, we firſt lay bare the foot of the Plants, digging a deep hole or trench about a foot and an half in depth, into which the dung is put. One *bottée* or baſket is ſufficient for three plants. When the vineyard is dunged in the beginning of the winter, we leave the dung expoſed, that the rain and ſnow which fall on it may penetrate and contribute to the diſſolving the ſalts, when the warm weather returns. But when we dung about the beginning of March, we muſt cover it up with earth, as it would otherwiſe dry, and ſo produce not near the ſame good effect.

It is cuſtomary to dung the young Vines, when of about three or four years ſtanding: which dunging is performed

formed two ways: firſt, by making holes in ſuch land as is not hoed or *ruelled*; ſecondly, by long drills made between the rows by throwing up the earth on each ſide againſt the foot of the plants; an operation which ſtirs and takes up, in two ſeveral portions, the earth lying between the rows, and throws them together in the form of a ridge or *en dôs d'ane.*

Vineyards which are *ruelled* are dunged by making holes, that is, by digging at the foot of each Vine a hole a foot and an half broad, and ten inches deep, into which we put the dung, which is immediately covered with earth.

Method of earthing the Vines.

The aſſiſtance we afford the Vines by earthing is no leſs advantageous to them than dunging. The end of both is the ſame, which is the rendering them more fertile.

There is not any kind of land but is ſubject to be drained of its ſalts, if we are not mindful to prevent or repair this waſte by amelioration: yet ſome ſoils require a greater ſupply than others.

The advantage we procure to the Vineyard by a ſupply of earth, conſiderably augments its vegetative qualities by the quantity of ſalts contained in ſuch earths, which the more eaſily penetrate them, by the frequent ſtirrings uſually given them.

The tall Vine has no need of this help, as being uſually in gardens where the ſoil is naturally ſufficiently good, and becauſe the Muſcadines or other Vines which are commonly the plants trained in this manner, produce plenty of ſhoots, eſpecially when well dreſſed; ſo that theſe may do well enough without earthing.

But earthing is ſerviceable and even

neceſſary to the middle-ſized Vine, when its productions turn out poor and languid. The manner of earthing is this:

You take a quantity of good mold, which you carry in baſkets, on the back, to the higher extremity of the vineyard, where you throw it down at the head of the rows. The reaſon of carrying it to the head of the vineyard is, becauſe it is eaſily carried downwards by the dreſſings and rains.

In earthing the Vines we either put the mold in parcels all along the higher extremity of the rows, or elſe we earth the Vines along the whole continuity of the rows.

If we mean only to put it at the head of the rows, we content ourſelves with having the mold carried to the higher end, and beginning to make an head, throw it one baſket after another, till it comes to be of the depth of a foot, or upwards, and twelve feet in length, but all of an equal depth: in which operation it is neceſſary to ſuperintend your Vine-dreſſers, who are apt to hurry it over in a ſlovenly manner. If we deſire to earth our Vines along the continuity of the rows, we muſt place at the head of each row, only one heap, a foot high at leaſt, and full four feet in length. It will be ſufficient for what remains, that the earth be ſpread along each row, about four fingers deep: when one row is thus earthed, we then proceed to another, and ſo continue till the whole is finiſhed. As for Vineyards which are *ruelled*, the earth is thrown in the drills, in ſingle baſkets, at reaſonable intervals. The earthing the Vines is performed from September to March.

In the caſe of Layers or Provins, if we intend to earth them the ſecond year, when they are gone over in order to ſtrengthen them; they may be earthed by making holes, without ſtaying till the entire earthing of the Vineyard where they ſtand.

We muſt never earth our Vines in a delicate ſoil, during a fall of ſnow, leſt we make them turn yellow : as for vineyards where the ſoil is ſtrong, this operation may be done, whenever the weather will admit of out-of-door work, and the froſts permit us to dig the ground.

In every Vineyard that has been earthed, or *ruelled*, and wherein of courſe the earth may have been thrown up in a ſlovenly manner, we muſt take care, the very firſt dreſſing we give it, to work it ſmooth, and level, and as deep as poſſible.

In the earthing of Vineyards of what ſort or nature ſoever, the nearer we come towards the lower part, the leſs cloſe are we to throw the heaps to each other, as the earth always naturally deſcends.

As during the time when the Vines are in flower, it is very dangerous dreſſing

ing them, we muſt then ſuſpend both our dreſſings and earthings, becauſe the new ſtirred earth ſends up a great deal of ſteam or vapour, which, on the ſmalleſt colds, to which this ſeaſon is very ſubject, hangs upon the flowers, and renders them ſo tender that much the greateſt part of them are wholly periſhed.

Inſects prejudicial to the Vine.

The animal called *Bêche* is a ſmall fly of a green colour, exceedingly prejudicial to the Grapes and young leaves, in which they ſecrete and cover themſelves with a kind of roof of a very delicate conſtruction, ſomewhat reſembling that of the ſpider, wherein they depoſit their eggs. In order to deſtroy them we muſt be very aſſiduous in picking off all the leaves in which their eggs are enveloped, as well thoſe fallen on the ground, as thoſe which ſtill adhere to the Vine. They muſt all be burned without the Vineyard.

Snails are a vermin very noxious to the Vine; and as they conceal themſelves in the heat of the day, we muſt be very attentive to collect them in the Spring and Fall, early in a morning, immediately after a ſhower of rain, or when there has been a fall of dew the preceding night, which done, we are to cruſh, and ſo deſtroy them.

Another enemy is the *Gribouris*, to which fine light ſoils are particularly obnoxious. We know when the Vines are attacked by it, when their wood is ſhort, thin, and weak, yielding ſcarce any Grapes, and even thoſe in a very poor dwindled condition, in ſpite of all our endeavours to make them thrive by a careful cultivation. The *Gribouris* is much ſmaller in ſize than the May-bug, an animal which it reſembles, not only in ſhape, but even in colour. Theſe perſecute the

Vines the whole year round, as if bent on deſtroying them. In the Winter they retire below ground, making their retreat in September, in order to gnaw the roots, eſpecially of the young plants, a favourite food with them. Next Summer, ſometime in May, as ſoon as the buds or gems begin to ſwell, they ſally forth from their caverns, in order to corrode and deſtroy their coats or ſurfaces; ſoon after, they faſten on the berries of the Grapes, which they bore, ſucking the juice, and afterwards depoſiting their eggs; whence ſpring an infinite hoſt of ſmall worms, which devour the hopes of the huſbandman, when he is juſt ready to enter on the vintage. In order to prevent this ſcourge, it will be proper to ſow a certain quantity of *beans* in different parts of the Vineyard, that theſe inſects may aſſemble on them: when they may be deſtroyed by picking off the bean leaves, and of courſe, along with them, all the animals which have taken up their reſidence on them.

As there are many other ſpecies of inſects, which ſpoil our Vine-plantations, all of which endeavour to ſecure to themſelves a retreat on the approach of winter, whether under ground, or in dunghills, it is a good method to put a certain quantity of dung at the foot of each Vine, which is to be burned when the Winter ſets in, by which means vaſt numbers of them are deſtroyed. But, as otherwiſe any one perſon would loſe all the effects of his induſtry, it is neceſſary that all the proprietors of Vineyards near him, concur in uſing the ſame methods, and this exactly at one and the ſame time: otherwiſe he had as well do nothing at all; as theſe animals, in their progreſs from Vineyard to Vineyard, would very ſoon reſtore the depopulated colony.

Another ſpecies of low Vines.

In the higher *Picardy*, they have a kind of low Vine, whoſe culture is extremely different from that of the Vines we have been ſpeaking of.

The manner of planting them is exactly the ſame; but the year after, when they have given ſhoots, they follow a very different courſe.

The method the Vignerons of this country purſue, is to renew their Vines every year; that is, in cutting or pruning time, they carefully remark, as is done elſewhere, the particular degree of ſtrength of each plant, in order to proportion the cutting to that ſtate: but without troubling themſelves about *Courſons*, they lop the branches down to five or ſix eyes; then taking the entire young plant, lay it in a trench a foot in depth, making as many *provins* or *layers* as there are

branches,

branches, which they immediately cover with earth, ſo that the extremity of the layers ſtand three or four eyes above the ſurface, according to the ſtrength and ſoundneſs of the plant. After having thus layed one plant, they proceed to another, obſerving the ſame method, until the quantity of Vineyard ground we intend to fill be entirely completed.

This operation is repeated every year in the Spring, ſo that immediately after the pruning is over, they eaſily find people in ſufficient numbers to carry on the laying buſineſs, as they employ in it men, women, and children, in ſhort, all the idle hands they can find; ſo that this is no difficult matter in this province of *Picardy*, the operation being ſo eaſily performed; whereas in other parts, and particularly in the environs of *Auxerre*, it is looked on as the maſter-piece of the moſt expert Vine-dreſſers.

Vignerons or Vine-dreſſers.

The Vine-dreſſer who undertakes the management of a Vineyard, ought to dreſs it before the firſt of March, giving it a ſecond dreſſing before St. Mary Magdalen's, and a third before the Vintage come on, if the weather happen to prove favourable; if otherwiſe, immediately after it is over. They are alſo to make trenches and plant layers at proper ſeaſons. For the Vine, which is not pruned in due ſeaſon, will certainly throw all its vigour into wood. There are certain laws called *coutumes*, which every year fix the number of *provins* or layers to be made, amounting to not fewer than eighty in each acre.

The Vine-dreſſer, to whom the dreſſing and pruning are entruſted, muſt be at work from the firſt of March till the firſt of October, at five in the morning, and continue till ſix in the evening: and from the firſt of October till the firſt of March, he muſt begin at day-break, and continue till ſuch time as he can juſt reach his habitation, after quitting work, by night-fall. He muſt neither ſleep nor remit his labour, except at meals, and whilſt taking neceſſary refreſhment. If he fail in this reſpect, he is to be paid only in proportion to the time he has been at work.

No dogs are admitted to be in the vineyard, nor are any fires to be allowed, nor any burning or carrying away the Vine-props, hedges, or cuttings.

I have taken notice of the *Jurés*, or ſworn ſuperintendants, which have been inſtituted for the preſervation of the fruits, in another part of this treatiſe.

Vigne-Porette, or Vineyard-Leek.

There grows in vineyards a kind of *wild Leek*, called *Vigne-Porette* and *Porreau de chien*, or dog's leek. This is eaten by the Vine-dreſſers ſtewed or baked. It will keep in this laſt manner the year round.

CHAP. III.

Of the Vintage.

Method of making Burgundy wine, Vin Rapez, with ſome ſecrets in the art of making wine.

ON the approach of the vintage, we muſt begin with preparing the vats or veſſels, examining whether they be in condition to contain, without leaking, the produce of the vintage: we muſt alſo ſee they be well hooped, leſt the *Muſt*, or ſweet wine, leak when put into them; we muſt moreover ſoak the caſks and veſſels for ſome days before we fill them with the juice of the grape.

The vats and caſks are uſually made

of

of oak cut into ſtaves, four foot and an half high, and about five or ſix inches broad, and one inch in thickneſs. The bottoms are alſo of oak boards of the ſame thickneſs as the ſtaves, but ſomething broader. We muſt take care to provide a proper number of caſks or hogſheads, well ſeaſoned and bound, not forgetting at the ſame time to provide good ſtore of hoops and oziers. There are alſo other implements wanting, ſuch as, tubs, tubs called cuviers, a rake, a wooden ſhovel, an iron fork with five or ſix flat prongs, a ſpade for cutting the *Marc*, ozier or wicker pots faſtened to the pail which is uſed to put the wine into the caſks, wooden tunnels made of ſtaves, in the ſame manner as panier-tubs for beaſts of burden, paniers with handles, and baſkets. All this furniture muſt be in readineſs, and ſo ſeaſoned as to hold the wine without leaking. We muſt moreover be attentive that the Wine-preſs be in good order, ſo as that nothing be wanting to it, taking care to fill all the ſeams or joints with clay, ſo that, when the Grapes come to be preſſed, none of the *Muſt* be loſt. We muſt ſee that it be perfectly dry and free from all moiſture, that the ſtore-rooms be kept neat, the cellars free from filth or naſtineſs, and ready to receive the wine which is to be kept in them.

Ban de Vendange, or Vintage-Ban.

There was formerly in France an *Harveſt Ban*, which has been long ſince aboliſhed; but the *Vintage Ban* has been kept up on account of the advantages ariſing to the community from this inſtitution.

It belongs to the civil magiſtrate of the place, whether royal or ſubaltern, to declare the *Ban des Vendanges*, or *Vintage-Ban*, each in his own diſtrict, this depending on the police of the kingdom. In

Anjou the magiſtrate called *le bas Juſticier* has an excluſive right to the *Ban* over the people within his juriſdiction, and in ſome caſes, over thoſe in other diſtricts, when he happens to be in poſſeſſion by preſcription, which is all the right the laws called *coutumes* require.

Neither the Lords or proprietors, nor their judges, are to indicate this *Ban de Vendange* of their own arbitrary authority; they muſt do it after having informed themſelves properly; that is, after taking the opinions or declarations of the principal or moſt ſubſtantial inhabitants, they cauſe the Vineyards to be inſpected by men expert in this huſbandry. Moreover, when the *Ban de Vendange* has been fixed by the perſon whoſe right it is, the judge cannot annul his decree, but by cauſing proper enquiry to be made into the ſtate of the Vintage.

By virtue of this *Vintage-Ban* none can begin his wine-harveſt before the day fixed. All within the diſtrict are to conform to it on pain of fine and confiſcation, eccleſiaſtics and nobles not excepted; even although they be exempt from other ſervitudes and *coutumes* of the place.

Yet the Ban does not compel any to begin his Vintage on the day appointed, ſo that every one is free to poſtpone it at pleaſure.

Such as have incloſed Vineyards detached from every other, may begin the Vintage when they think proper, and are not within the meaning of the Ban. But they muſt give notice to the Curate three days before they begin. None are permitted to gather the Vintage in the night.

Vintage.

The Vintage begins when the Grapes are come to maturity. They are commonly ripe towards the end of September, though ſometimes not till October, according to the climate and weather. The Grape ripens much ſooner in ſouthern countries than in the parts towards the north. It is for this reaſon that the *Ban des Vendanges* or Vintage-Ban is regulated by the expoſure and ſoil wherein the Vineyards are ſituated.

The maturity or ripe ſtate of the Grapes is determined, 1. By the view, as when they have acquired their due colour, whether black or white. 2. The *Ban* once declared, the Vintage is begun; and a fortunate circumſtance it is, if the weather be favourable. Nothing can exceed the joyous appearance of a fine Vintage; as on the contrary nothing can be more gloomy and diſmal, than when the Vintage ſeaſon proves wet.

If, in the Vintage time, there ſhould fall a heavy dew, or thick fog come on, the gathering muſt be laid aſide, and the gatherers be ſet to breakfaſt, till the ſun breaking out, or noon-day heat ſhall have dried up the wet; for were it to mix with the grapes in the veſſels, it would infallibly weaken and impoveriſh the wine.

It is the cuſtom in ſome parts to gather the black and white Grapes each ſeparately, in order that the wine may be made in the ſame manner ſeparately: in others they uſually mix them or gather them promiſcuouſly.

They who pique themſelves on making peculiarly good wine, are very careful that the beſt Grapes be not mixed with Grapes of an inferior quality; being always very attentive to have the latter gathered ſeparately, and afterwards uſe them in making the common ſort of wine.

Another circumſtance they are very aſſiduous in obſerving, is to pick off as many Grapes as they can, which are afterwards trodden; a practice which is thought to contribute greatly to the good quality of the wine. In this caſe it muſt be left to ferment or work in the vat ſome little time, that it may acquire a colour.

In ſome parts the manner is to tread the Grapes with their feet, in the vats within the Vineyards; in others they carry the Grapes to the houſe, obſerving not to break or bruiſe them, afterwards treading them as they are brought in; in others again, they make uſe of both theſe methods.

Some uſe a large ſieve made of wire, through which the wine is filtered, by which means, the huſks or ſkins of the Grapes are kept from mixing with the Wine.

Management of Wines.

There are certain methods of managing wines, which contribute to improve and perfect thoſe qualities which derive from the nature of the ſoil, and the maturity of the Grapes: though it cannot be ſaid that this management alone is ſufficient to make good Wine, without theſe, which ſerve as a baſis to every ſubſequent operation of art. In general the degree of flavour and richneſs depends on three things eſpecially; theſe are, the ſoil, the nature of the plant, and the climate.

For inſtance, we prefer the Wine of Champagne, to the Vin de Beaune, as we do the Vin de Beaune, to that of Tonnerre; and ſo of the other ſpecies of Wine. Now the whole difference between them proceeds from the natural and peculiar ſalts with which the ſoil is impregnated, which communicate to the Grapes the characteriſtic qualities they poſſeſs.

Every canton does not yield Wines of the ſame colour: ſome afford a red Wine, another Vin Paillet, or a Pale wine; This gives you Wines of a grey, and that other Wines of a white tinct; and in ſuch a côte or country ſide, as they ſay, in the north, a jumble of all colours, gives a Wine of a pale a pale red hue: ſo that for the moſt part the manner of giving a different tinge to the ſeveral ſorts of Wine, depends in a great meaſure on the uſage of the country, and the judgment and ſkill of the huſbandman.

As for the general method of making Wine, every one knows, that in order to extract the Muſt from the vat, in which the Grapes of the vintage have been trodden, there muſt be put a large braſs cock at the lower part of the vat: and to prevent the Marc or huſks from choaking up the inward part of the hole or tube, which would effectually prevent the Wine from flowing out of the vat, there muſt be put againſt the hole on the inſide, a bunch of the branches of the wild Aſparagus, or of fine Vine Cuttings, with a large ſtone over it, to prevent its riſing to the top. Then the whole of the Wine is drawn out of the vat, into a deep veſſel, which is placed in the ground under the cock to receive the wine ; in proportion as it fills, it is emptied, by carrying it in pails or buckets to the caſks prepared to receive it. They obſerve at the ſame time to put into each caſk equal portions, as well of what is called *mere goutte*, which is what comes from the Grape before treading and preſſing, as of the trodden wine, in order that the whole brewing may be of an equal quality. From this general, let us now proceed to the particular ways of management, which it is fit the ſkilful Vine-dreſſer ſhould be acquainted with.

Red Wines.

Moſt poſſeſſors of Vineyards, who intend to make red wine, fancy they have no more to do but to let it have more or leſs of the vat, according to the different degree of tinge or deepneſs they intend it ſhall have. But theſe men egregiouſly deceive themſelves, experience having ſhewn us hitherto, the neceſſity of uſing many other precautions to enſure ſucceſs; that is, to give the Wine the deſired depth of colour, without diminiſhing its other agreeable qualities. To theſe neceſſary precautions we owe the expreſſion that *il y a de la façon a faire du vin*, it is a nice operation to make wine. Hence it is, that we often ſee Grapes of equal goodneſs, of the growth of Vineyards belonging to different proprietors, ſituated in ſoils and aſpects equally good, which yet in the management of the one, ſhall yield a wine greatly ſuperior to the produce of his neighbour's Vineyard. Now this can proceed from nothing but the ſuperior ſkill and management of the proprietor, whoſe Wines are ſuperior, though both are in ſoils and aſpects equally good. Therefore to prevent the evils of miſmanagement in wine-making, we are firſt of all to conſider the nature of the ſeaſon, which being hotter or colder requires a particular government in the conduct of Wines intended to be of the red ſort. In the ſecond place, we muſt conſider the nature of the Wine, as whether it be of a fine or coarſe kind: if the former, it is conſequently much more replete with ſpirit than Wine of a greater body. For ſuch Wine, from four to five hours in the vat will be ſufficient, when we intend it to be of a deep red. In this way the excellent wine of *Coulanges* and its environs are managed. It would acquire a huſky taſte, *le goût de la Grape*, were it to be left in the vat for a longer ſpace.

Yet if the ſeaſon prove wet, it may be left in the vat for a whole night. Wines which are too much fermented are always coarſe; and beſides, the more the Vintage or Grapes are left to ferment in the vat, the leſs quantity of Muſt they yield; the quantity being always diminiſhed in proportion to the length of time it remains in a ſtate of fermentation.

When the wine happens to be of the

coarſer ſort, that is, contains a leſs quantity of ſpirit, and has leſs of the *ſéve*, or principle of fermentation, it is uſually left to ferment in the vat for a whole day; and even after, if we think it has not had enough of the vat, we delay putting it under the preſs for ſome ſmall ſpace longer; as theſe Wines never arrive at their perfect ſtate, but by the body they acquire in the vat; their other qualities being but very ſlender.

There are ſome, who, by dint of their particular attention to the management of Wines, can point out the exact time, nay even the hour, when it is to be put into the caſks; and this by means of a certain knack they have gotten of determining the preciſe tinct and degree of ſéve or ferment, which ſuch Wines ought to have, according to the nature of the ſeaſon or year: a ſecret which it were to be wiſhed all poſſeſſed, who dabble in Vineyard huſbandry, but which might be attained, were people to take the pains neceſſary to gain ſo valuable an acquirement as this muſt needs be.

One circumſtance muſt be minded with particular attention, and that is, to take out, either with a rake when they are in the vat, or elſe pick off by hand, or otherwiſe, before they are put into the vat, as many as poſſible of the Grapes called in ſome parts *la ralle*, that is, refuſe, damaged, or unripe Grapes, which being acrid and tart, ſpoil the flavour and reliſh of the wine.

Wine to be put anew on the marc or huſks.

When the wine has been drawn out of the vat and put into the caſks, if there happen to be any which ſtands in need of being put anew on the lees, whether red or white, old or new, preſſed or unpreſſed, defective in point of colour, or that has any other blemiſh or imperfection, it muſt be emptied into the vat upon the Marc or huſks, and both be well ſtirred together; when it is to be left to ferment; the new wine, for four hours at the outſide, and old wine, for not leſs than twelve hours. When we find it has taken the proper tinge, and is no longer ſweet or luſcious, but is grown palatable and pleaſant to drink, it muſt be drawn off, and put into caſks apart; and in order to know it again, we muſt cant the Marc; and after it has been left to run off as long as we ſee neceſſary, the remainder of it is carried to be preſſed.

We muſt beware of being ſeduced by the example of ſome, who ſtay till the Marc is ſomewhat ſubſided, before they draw their wine out of the vat. They who follow this method, rob the wine of almoſt its whole ſpirit: and it is obſerved of wine which has been over fermented, that though it never fails to keep, it is never palatable. Thus it is always a dangerous practice to attempt to over ferment this liquor.

Some are fearful of loſing their wine, when it bubbles or ferments, and therefore never fill their caſks at firſt above three-fourths and an half, or to ſpeak more geometrically, above ſeven-eighths full; this proceeds from a very wretched maxim, which owes its birth to a covetous diſpoſition, which prefers a ſmall quantity of bad wine to a much larger, as by hindering it from fermenting or bubbling, it never caſts up its ſcum; and moreover, they at the ſame time deprive it of the means of purging and clarifying itſelf in a proper manner. Therefore, that we may avoid this deſtructive method, we muſt be ſure, at firſt filling, that the wine riſe high enough in the caſks, to be within eaſy reach of the finger.

When the firſt heat of fermentation is over, and we have filled up the caſks anew, it never makes any more buſtle: we then begin covering it with Vine leaves, over which we ſtrew ſome

ſand,

ſand, to prevent the waſte of ſpirit, which would otherwiſe enſue. We then leave it in this ſituation till it is time to bung it up, which muſt always be done as ſoon as may be.

Every vat of wine ſhould poſſeſs an equal proportion both of colour and quality: the method of enſuring this, is by mixing the whole of our wine in the vat before it be caſked; or elſe by putting in every caſk equal quantities both of the wine which is taken from the vat, and of that which comes from the preſs.

Thoſe who are expert in the art of making wine, and who are not ignorant of the coarſe nature of the wine produced by the laſt preſſing, take care never to mix any of it with their other wines; but putting it into a caſk apart, keep it either for their own drinking, if it be the leavings of a wine good in its kind, or reſerve it for houſehold uſes and for ſervants, if it be the reſiduum of Grapes which yield none but common wines.

I would adviſe my pupils in this huſbandry, never to follow the methods of thoſe, who from certain conſiderations of œconomy carry on the work of their Vintage as it were piece-meal, proceeding very ſlowly. From this miſmanagement there ariſe two inconveniencies. 1. If it be red wine, there is reaſon to fear, leſt the firſt Vintage, by waiting for the next, ſhould turn yellow. 2. Let it be red or white wine, the beſt and fineſt ſpirits are ſure to evaporate, ſo that the wine is ſpoiled, by interrupting the neceſſary fermentation in red wine, and in the caſe of white, by ſuffering it to grow yellow. Whence it happens that theſe wines acquire a flat ſweetiſh taſte, which it never loſes, and which renders it of much inferior value to what it would have been, had it been made after a leſs faulty method.

Grey Wine.

When we would make a wine of a *Pearl-Grey Colour*, and fit for immediate uſe, we put black grapes in the preſs or vat, the moment they have been cut or gathered, in order that they may be trodden or preſſed; afterwards we put the liquor proceeding from them in caſks, which muſt be almoſt full, that is, till we can juſt reach the wine with the end of the finger; taking care to put in every two days, two *pintes* and an half of wine, to make it quickly throw up a ſcum with all its impurities. The *Pearl-Grey-Wine* muſt only be made of black Grapes of the beſt kinds, of the growth of a Vineyard ſituated on a fine declivity in a ſouthern expoſure or aſpect, as ſuch ſituations afford the moſt proper grapes for making this ſort of wine. Although this liquor be made with black grapes, yet it is always of a *Pearl-Grey*, and is an excellent and exceedingly pleaſant wine, when made in the manner it ſhould be. The ſeaſon for drinking it is from the twenty-fifth of October till the end of March.

White Wine.

The beſt grapes uſed for making *white wine*, are the *Melier*, the *Beaune*, and the *Fomentier*. They muſt be gathered towards the cloſe of the vintage, muſt be of the red ſort, be trodden in the vat, which is reſerved for white Grapes, taking care to have the preſs well waſhed before the Marc or huſks are preſſed, leſt it take a red tinge. As white wines are ſubject to turn yellow when badly managed, to avoid this inconvenience, we muſt by no means ſuffer them to ferment. White grapes, in order to yield a very clear wine, muſt be taken out of the vat almoſt as ſoon as put into it, and be immediately put into the preſs, where indeed they are moſt commonly unloaded, directly as they come from the Vineyard, and put into caſks, as they are preſſed.

The true method of preſerving all ſorts of wines, and preventing their taking air, is to keep them cloſe bunged up, taking care to keep them always full, by filling them up every two months.

Sweet Wine.

This is a kind of wine pretty commonly made in many parts; it is tolerably agreeable to the palate, and requires no great art or addreſs in making. The uſual way is to make uſe of red wine for this purpoſe; but whether the wine deſtined for ſweet wine be red or white, is of little or no moment. The ſweet wine muſt be taken out as ſoon as it has been trodden in the vat; and muſt not be left till it begins to work, as this would occaſion it to loſe its ſweetneſs. The way is this: firſt we take of the wine above-mentioned, a quantity ſufficient for our purpoſe; that is, a *Quart*, *Pinte*, or even a leſs quantity, which we put in a caſk; we then dilute a quantity of muſtard with ſome ſweet wine, and not with vinegar, as is the common practice. The proportion is a *Chopine*, Paris meaſure, to a *Quart*, which is afterwards poured into a caſk, and thoroughly mixed by ſhaking or ſtirring with the wine. This being done, to a quart we take about a *Quarteron* of the beſt butter, which is put in at the bung-hole; to theſe ingredients is added a ſmall linen bag, of a long ſhape, about the thickneſs of a ſauſage, ſo as to paſs through the bung-hole; this bag is to contain a quantity of cinnamon, ginger, and cloves; and when this is put in, the caſk is bunged up. Care muſt be taken that it be quite full; and as the wine will neceſſarily expand or dilate, we muſt obſerve that the caſk be well bound with ſtrong hoops. The wine muſt then be left to reſt, and we muſt be careful that it do not take air.

The ingredients mixed with the wine, diminiſh its ſpirit, and conſequently prevent its fermenting, which is the reaſon why this liquor always retains its native ſweetneſs, till it is fit to drink. We may broach or tap this ſweet wine, for taſting, ſix weeks after it has been put into the caſk.

Some, in proportion as they draw it off for uſe, that is, when from about ten to twelve *Pintes* have been uſed, fill it up with ſome good old wine. This occaſions the ſweet wine to keep yet better, and in this manner has the ſecret been diſcovered to make wine. This is the *Vin de liqueur* or ſweet wine of ſome provinces, the chief uſe of which is for deſſerts. This ſweet wine may be drank till Eaſter, when properly managed.

Others take ten or twelve baſkets of fine grapes perfectly ripe, which they tread in the vat, drawing off the wine immediately after treading. This they put into caſks bound with ſtrong hoops, afterwards filling it quite; which done, they bung it up cloſe, and then put it in water ſo as to be entirely covered. In this ſituation they leave it a fourth night, or more, according as they judge the wine to be ſtronger or weaker. Then they take it out of the water, in order to put it in the cellar; when it will keep and retain its ſweetneſs the year round.

Muſcadine Wine.

To make the *Vin Muſcat*, or *Muſcadine Wine*, we muſt, while the white wine, which is the proper ſort, is yet fermenting, put into the caſk a ſmall bag of the flowers and ſeeds of the herb Clary, or of the flowers of Sorrel, where it is to remain a fourth night, when it muſt be taken out.

Vin Bourru, or Unfermented Wine.

The wine called Bourru, is nothing but a ſweetiſh kind of wine, which ſtill retains its lees, becauſe it has been hindered from fermenting, which may be done by throwing it into cold water.

But in order to obtain a good wine of the *Bourru* ſort, you take two *Litrons* of wheat, and ſet it to boil in two *Pintes* of water till it burſt; after ſtirring it, you muſt filter it through a clean cloth; afterwards

wards you gently ſqueeze the wheat to preſs out the crême, as 'tis called. Pour two *Pintes* of this liquor into a *Muid* of white wine, whilſt it is yet in a ſtate of fermentation, putting at the ſame time a bag of dried Sorrel-flowers to ſteep in it.

Vin Raiſiné.

This is a preparation made with ſweet wine, which has been boiled down to half the quantity, to make it keep; this is ſpread on the children's bread, and is uſually given them for breakfaſt, and in the afternoon.

Method of counterfeiting Sack or Spaniſh Wine.

Take a copper veſſel ſomewhat reſembling an alembic or ſtill, except that its opening muſt be a foot in diameter. It muſt have a cock about three fingers breadth from the bottom. Fill your alembic with water till it come within four inches of the top, if it contain half a *Muid.* Put into it an hundred pounds of good Honey, and taking a handful of Roſemary, tie it with a packthread, and ſuſpend it in your alembic; make it boil with a ſlow fire for an hour, till it no longer throws up any ſcum, which you muſt ſkim off as it riſes; leave it to boil in this ſtate for a quarter of an hour longer; then take it off the fire, and ſo let it ſtand another quarter of an hour: draw it out of the alembic; and pour it into a deep caſk, into which put an handful of Lavender. When it is cool, pour it into a caſk which has had nothing in it but *liqueurs.* Next day make a long bag of the thickneſs of a ſauſage, into which put Nutmegs, Ginger, Cloves, Coriander-ſeed, and Cinnamon; after ſtirring the whole well, add ſome *yellow Cor-de-citron.* Put your bag in at the bung-hole, and keep it ſuſpended for ſix weeks. If in four and twenty hours your liquor does not ferment, you muſt pour in a *demi-ſeptier* of ſpirit of wine, in order to raiſe a fermentation. The caſk muſt always be kept full, that the wine may purge itſelf, and throw up all its impurities, all the ſix weeks above mentioned. When the fermentation is over, you muſt bung up your caſk. Two days after it has been bunged you may draw ſome off to ſee whether it be clear. Then leave it for ſix weeks longer without meddling with it; when you muſt rack it off into another caſk, which has been well fumigated with ſulphur. Some of this compoſition muſt be kept to fill up the veſſel; and when the Wine is well ſettled you may uſe it as occaſion ſhall require.

Cherry Wine.

Take ten or twelve pounds of tart Cherries, in the months of June or July; take off the ſtalks and ſtone them; then put the fleſh or pulp and the ſtones, after they have been broken, in at the bung-hole of a caſk of good white Wine: when they have remained in it about a month, and have communicated their refreſhing and aperient qualities to the Wine, you may broach or tap it, and you will find it a moſt pleaſant beverage, of a fine and beautiful colour, and excellent flavour. There is not perhaps a more ſovereign remedy to cool the reins and to promote the voiding of ſand, grit, and ſlime, and even ſmall ſtones in the bladder.

Wine of Quinces.

Take ten or twelve pounds of Quinces;

peel them and ſlice them; put them into fifty or ſixty pints of good Muſt of the kind called *Clairet*, and let it ſtand to ferment in the caſk for a month or thirty days. Then draw off the liquor, and put it into another caſk, which you muſt ſeal cloſe up, and ſo keep it for drinking.

It is alſo made with water. To make it in this way, which is done in October; take from fifty to ſixty *Pintes* of ſpring water, Paris meaſure, and put to it ten or twelve pounds of Quinces, prepared as above: let them ſtand to ſteep till the water becomes yellow, of the ſame tinge with Spaniſh white Wine. Then draw off the water, and ſet it to boil on a ſlow charcoal fire, till it is reduced one fourth part, ſkimming it frequently; and after you have drawn it off into a caſk, which muſt be made very full, and well bunged up, keep it till March following.

Theſe two liquors produce extraordinary effects on the perſons who uſe them:

they ſtrengthen the inward parts, heal the dyſentery, cleanſe the reins from all impurities, prevent the fumes of Wine from affecting the head, and prevent the ill effects of peſtilential vapours.

Wormwood Wine.

Take an hundred drams, or which is the ſame thing, ſomething above a pound, of Wormwood; bruiſe it, and tie it up faſt in a clean linen cloth; then put it in a caſk of Muſt of white Wine, and leave it to ſteep for two months, when it will be fit to drink. This Wine is an excellent ſtomachic, helps digeſtion, and promotes urine, *&c.*

Wine made with Spaniſh Raiſins.

Theſe are commonly imported from Spain in January and February. To make this ſort of Wine, you take from fifteen to twenty pounds of Raiſins; ſtone them, and put them in a hogſhead of good white Wine, and it will be fit to drink by Eaſter. This will have the colour of Spaniſh wine; it is exceeding palatable, and has excellent properties. It eaſes the breaſt, moderates coughing, helps reſpiration, ſtrengthens the ſtomach, creates an appetite, takes away nauſeas or an inclination to vomit, cures the bloody flux, and, in a word, is an excellent remedy againſt the dropſy. It is no leſs beneficial to people in years, to the valetudinary, to thoſe troubled with phlegm and with melancholy; in fine, it is peculiarly adapted for thoſe of the fair ſex, whoſe conſtitutions are more than uſually delicate.

Piquette or Demi-wine.

It is from a conſideration of œconomy

that this ſmall liquor is made, called *Piquette* or *Demi-wine*.

To make it, before the Muſt is taken out of the vat, we are to provide a quantity of water equal to that of the *Piquette* we intend to make, ſo that the moment the Wine is drawn off from the vat, we may throw in the water, leſt the marc being left dry, ſhould acquire ſome diſagreeable flavour, which it would certainly communicate to the liquor to be poured upon it a ſecond time.

The chief defect it is liable to, is growing tart or aigre, where proper diligence is not uſed in pouring on the water, the quantity of which depends on the intended ſtrength and goodneſs of the liquor.

The water being thus put on the marc, it is left in the vat, that it may acquire colour, more or leſs, according as the ſeaſon happens to be, hot or cold; and when we judge that the fermentation of the Wine which remains combined with the water, is ſufficiently made, all the Muſt in that vat is to be drawn off into another, when, taking the Marc left in the firſt vat, you carry it to the preſs to be preſſed, and thus extract the liquor remaining in the Grapes: the Wine preſſed out in this manner, is put into the vat into which the Muſt was poured before, ſo that the whole may be mixed; it is afterwards put into caſks. This liquor or *Piquette* is to be drank in the Winter following; for were it to be kept till next Summer, it would grow ſour.

There is another way to make *Piquette*, which, to ſpeak truth, is not ſo good as the preceding, though it is practiſed with ſucceſs enough to make a beverage for common uſes. In order to this, you have only to take ſome Marc of Grapes, which are of a deep red, and which have already been in the preſs.

It is however true, that inſtead of three Cuts, as it is called, which ſhould be given to the Marc, we are only to give it two; when taking it recently from under the preſs, it is carried directly to the vat, in which it is parted as well as we conveniently can. It is then drenched with water, according to the judgement or diſcretion of the maker.

This done, it is left to ferment in the vat for four or five days, during which time the fermentation is kept up by means of ſome ſmall ſpirit yet remaining in the Grapes, and which, by communicating the requiſite qualities, give it the tinge we deſire it ſhould take.

This ſort of *Piquette*, as well as the preceding, is drawn out of the vat, and poured into another: the Marc is alſo carried to the preſs, where it muſt have only a ſqueeze, in order to extract the whole moiſture requiſite, and which has always more ſtrength and ſubſtance than the Muſt extracted from the vat, on which account it is never put into caſks until the whole has been firſt mixed, that it may be all of equal ſtrength; it muſt be drank immediately.

Others who want to make ſome ſuch liquor as this, content themſelves with putting in caſks ſome Marc of Grapes which are of a deep red, till within a foot of the top; then filling them up with water, they cover them up, and leave them for about a month, to take a colour; then they tap it, and ſo drink it.

Vin-Rapez.

Good *Vin-Rapez* is a treaſure in a family. To make it, have a caſk well hooped, at the bottom of which, put a bed or layer of Vine-cuttings, about two good fingers thick: then take ſome fine black Grapes, thoroughly ripe. Take off all the ſmall ſtalks, which join to the berries, without breaking them, and lay them gently on the Vine twigs, till they are as high as the bung-hole; this done, put another layer of Vine-cuttings, on which lay more Grapes as before, till they come within a foot of the top of the caſk, where lay yet another layer of Vine twigs; then carefully bunging up your caſk, let it be carried ſoftly to the place you intend it to remain in, after having firſt filled it up with good ſtrong-bodied red Wine, till within three fingers breadth of the top, in order that it may have room to ferment without occaſioning much waſte. Manage it at firſt juſt as you do Wine, and be careful that the air do not get at it. This liquor or *Vin-Rapez* is of prodigious ſervice.

There is another ſort of *Vin-Rapez*, which ſerves only to refine other Wines ſpeedily. It is made with new and very dry ſhavings of beech wood, as long as can be made with a joiner's plane. You firſt leave the ſhavings to ſteep for two days in water, which muſt be changed twice a day at leaſt, that it may take away all the taſte of the wood; then drain them and put them to dry thoroughly in the open air; next put them into a caſk, which gently fill till within a finger's breadth of the top, taking care to cloſe the caſk ſo as that none of the Wine, which is to be put in it, may leak out. Having thus managed and put in the ſhavings and cloſed the caſk, before it is filled up with Wine, pour in at the bunghole a *chopine* of brandy and bung up your caſk; then roll it to and fro till the brandy have imbibed the ſhavings, and immediately after carry the caſk to the place where it is to ſtand, and directly fill it up with Wine, managing your *Vins-rapéz* in all other reſpects like other Wines newly put into the caſks.

Uſes of the Vin-Rapéz.

There are few Wine-merchants who are without theſe *Vins-rapéz*; that made with

Shavings, for the ſpeedy refining of Wine; or that made with unpreſſed Grapes, in order to keep up the ſame flavour in their Wine for ſuch as are in uſe to purchaſe it.

This laſt ſort is likewiſe a very great help to thoſe who have large families to ſupport, and to ſuch as have many ſervants, who are obliged to look out for cheap Wines, which they pour on this Vin-rapez, from which they derive freſh ſtrength and a fine colour.

All the *Vins-rapez* muſt be conſtantly filled up as the caſks are emptied, as the Grapes and Shavings, which are left long uncovered, take air, and ſo are ſpoiled.

When we perceive that the Vin-rapez made with Shavings are long in refining, we judge that the lees are in too great quantity; in which caſe we muſt empty the caſks, and waſh the Shavings in water to clear them of the lees, and then ſet them to dry in the open air as before: in order to recruit their exhauſted ſtrength, we muſt ſoak and imbibe them with Brandy, and ſo replace them in the ſame caſk, which muſt firſt be well waſhed. When they have been managed in this manner, they will ſerve as well as ever.

Right, called Droit du Ban du Vin.

This right, which was formerly very conſiderable, but which is now nearly annihilated by the Ordonnance *des Aides*, is a privilege which certain Lords of manors enjoy of ſelling the Wines of their own growth, during a ſpace of time mentioned in the *Loix Coutumieres* of the place, or in ſome private deeds, excluſive of all the other inhabitants of the pariſh. This privilege uſually comprehends a term of forty days at moſt. In many parts it extends to other ſorts of liquors, and even to fleſh-meat. It cannot be made over, not even to a farmer, ſo as to inſolve an exemption from the tax of the King's eighth-part. Wines and other liquors, over which this duty reaches, muſt be ſold in the ſeignorial manſion, or manor-houſe of the manor of which ſuch Wines are the growth. And deeds which give this privilege of the *Ban-de-Vin*, muſt have been granted before the firſt day of April 1560.

By an edict, dated in April 1702, the King eſtabliſhed a *droit de Ban-de-Vin*, in all places which are not ſubject to the *droits d'Aides*. He permits all perſons to purchaſe this right, and grants them great privileges.

Tartar, *Wine-lees*; *Cendres gravellées*.

Tartar is a groſs earthy ſubſtance, which ſeparating from certain liquors, by fermentation, ſticks to the ſides and bottoms of the veſſels in which ſuch liquors are contained. *Tartar* is found adhering to Wine caſks, in a very hard ſtony ſubſtance,

ſtance, and is red or white, according to the colour of the Wine which produces it.

White Tartar is preferable to *red*, becauſe it is harder, and contains a leſs quantity of earthy matter. Both ſorts are made in larger quantities in hot countries, as in *Languedoc* and *Provence*, than in many other provinces. The fineſt *white Tartar* is imported from Germany. To be good, it muſt be white, heavy, criſtalline. Tartar is the baſis of many chymical proceſſes, and is an ingredient in many medicines.

Lees of Wine are no more than a liquid Tartar. Theſe are diſtilled to make Brandy, and ſometimes Vinegar.

The manufacturers of Vinegar ſeparate the moſt liquid part of the *Wine-Lees*, which they uſe in making Vinegar. But then they firſt put the Marc, obtained from the lees by expreſſion, in loaves, to dry, and then burn it, leaving it to calcine in large holes dug in the ground:

This calcined matter is the ſubſtance called in Latin, *Cinis clavellatus*; in French, *Cendres gravellées.* They are in ſmall white pieces, inclining to green, much reſembling common Tartars calcined, and, like theſe, are replete with a fixed alcaline Salt, of a very acrid taſte; but they contain a greater proportion of earth. The *Cendres gravellées* muſt be kept in a very dry place, as they eaſily diſſolve by imbibing moiſture, when they are apt to be loſt. They are ſold by the *Muid:* They are a chief ingredient, when mixed with quick lime, in the compoſition of the *Pierre cauſtique*, or Cautery. The Vinegar manufacturers alſo ſell their *Cendres gravellées* to the dyers, bleachers, and waſherwomen.

Burnt Wine-lees are alſo uſed by painters in making the Black, which the Italians call *feſcia di botta.* They are uſed in freſco-painting, after having been ground and tempered with water.

Secrets relating to Wine.

To clarify Wine.

Take one ounce of Iſinglaſs to half a *feuillette*, cut it into ſmall bits, diſſolve it in Brandy, ſhaking it frequently; when it is melted, filter it through a wet linen cloth, pour it into a caſk, and ſtir it thoroughly with a ſtick, but ſo as not to touch the lees.

Some to clarify their Wine preſcribe thus: take two new-laid eggs, beat them well in a *pinte* of well-water, and pouring this mixture into your caſk, ſtir it well with a ſtick through the bung-hole.

Others adviſe in this manner: boil two *pintes* of milk, firſt carefully ſkimming the top or cream; when it has ſettled, pour it into your caſk, and in the ſpace of four hours, the Wine will be clear and fine.

To purify or fine down Wine.

Take two ounces of fine Iſinglaſs, cut it into very ſmall bits, then melt in a *chopine* of white Wine, without ſetting it on the fire, ſhaking it now and then: When it is melted, filter it through a clean linen cloth wetted, and pour it into your caſk through the bung-hole; then tie a napkin to the end of a ſtick, and putting it in at the bung-hole, ſtir it with force to and fro in the Wine; take it out and wring it; put it in a ſecond, and even a third time, ſtirring and wringing it as before; then leave the Wine to ſettle, which will be fine when the Napkin is dry.

Some, to purify or fine down Wine, recommend the following method. Take two *litrons* of Wheat, and toaſt it in an iron ſhovel till it is red; then pour on the Wheat a *demi-ſeptier* of good Brandy, and pouring this mixture into your caſk of Wine, roll the caſk round three or four times, which will completely purify and clear its contents.

Others again order thus: take two pounds of new bees wax, melt it, and pour it hot into your caſk of Wine.

What occaſions Wine to grow foul or thick, is the over-ripeneſs of the Grapes, which never happens but when the ſeaſon proves dry and forward.

To take off the muſty Taſte from Wine.

Make a roll of paſte of Wheat-flour, and put it in the oven till it is half baked; ſtick it full of cloves and put it in the oven a ſecond time, till it is thoroughly baked: then put your roll of paſte into your Wine caſk at the bung-hole, and ſuſpend it ſo as not to touch the Wine; or it may be ſteeped in it, in order to take off the ill flavour of the Wine, and afterwards be taken out.

Some, in order to take off the muſty taſte from Wine, take Medlars well ripened on ſtraw, cut them in four, ſtring them and ſuſpend them from the bung of the caſk, ſo that they ſoak in the Wine, and a month after take them out, when the Wine is freed from every kind of ill flavour.

To ſtrengthen and keep weak Wines.

Take flowers of hops, put them into the caſk at the bung-hole, and leave them in it for ſix days, and then uſe the Wine immediately.

Others ſtir the wine at the bung-hole with a ſtick ſplit in four, without touching the lees; then they pour a *pinte* of Brandy, and ſo leave it to reſt ten days before they drink it.

To ſweeten harſh or green Wines.

Take Cow's milk and let it ſtand a whole day, ſkim off the cream and pour two *pintes*, Paris meaſure, to a *muid*, which contains 230 *pintes*, when the Wine has not turned yellow to any great degree; but if it has, put four *pintes* at leaſt to a *muid*; then ſtir the Wine well with a ſtick cleft in four, which done, put into the caſk four or five handfuls of very clear and dry ſand, and a *demi-quarteron* of common ſalt; then bung up the caſk, and let it ſtand to ſettle.

Caſks.

There are nine ſorts of regular, or lawful *caſks* uſed in France, to contain Wine and other liquors. All theſe caſks muſt be made of good ſtaves of heart of oak, well hooped, and ſeaſoned.

The *Muid de Vin* is divided into *demi-muids* or *feuillettes*, *quarts*, *demi-quarts*, or eighth-parts.

The *muid* contains ſix *ſeptiers*, each *ſeptier* eight *pintes*, Paris meaſure: ſo that the *muid* contains 288 *pintes*, and the *demi-muid*, *quart*, and *demi-quart*, in proportion.

One *muid* and one half makes the meaſure called *la queue* of Orleans, Blois, Nuys, Dijon, and Mâcon.

One *muid* and one third make the *queue* of Champagne; and conſequently two thirds of a *muid* make the *demi-queue*, and one third makes the *quartaut*, or fourth-part of the *queue* of the ſame country.

CHAP. IV.

Of the Culture of the Vine in Champagne.

IN order to produce an exquiſite kind of Wine, the Vineyard muſt have a good aſpect or expoſure, that is, lie conveniently to receive the ſun's foſtering beams. The beſt of all is the ſouthern aſpect. The Vineyard is beſt ſituated on a declivity, or on eaſy hills, which ſituation is preferable to that on a plain. Care muſt alſo be had, that the plants be well choſen, conſiſting for the moſt part of ſuch as bear a ſmall black Grape. The ſoil muſt be good, rather ſtony, not naturally ſubject to moiſture. The mold or earth in Champagne is in general exceeding fine, and poſſeſſes one quality of ſo ſingular a nature, that it is not to be found in any other province.

As the ſoil allotted for Vineyards in this province is commonly light, they are careful to give it proper dungings, with an additional help of new or freſh earth. The quantity of dung muſt be but ſmall, as any exceſs in that article would render the Wine flat and inſipid, and apt to grow thick or mothery. That uſually employed is cow's dung, as not being of ſo hot a nature as horſe dung. In ſtrong land it may be mixed with horſe and ſheep's dung, provided the horſe dung be ſo thoroughly rotted as to be reduced to duſt, and when the quantity of it laid on the land is only half that of the cow's dung. Without this precaution, it would burn up the plants. They cart it to a ditch, where they mix one Layer or Stratum of dung and one of freſh mold, where it is left to rot thoroughly, during the whole Winter. Towards February they put a baſket of it to the foot of each Vine, eſpecially to ſuch as have been newly planted, to help them to throw out ſhoots. Once dunging in eight or ten years is enough for a Vineyard. The dung muſt be ſpread round the foot of the Vine, and be buried if the weather be favourable. Many leave it whole weeks together without burying it, a method not to be followed nor recommended, becauſe the air, cold, and ſun, evaporate the fineſt and moſt nutritive part of it. But in moderate weather, when neither the cold nor heat are exceſſive, it may be left uncovered eight or ten days, that the ill ſmells may exhale, eſpecially that of the ſheep's dung.

There are two ſorts of Vines uſually cultivated in Champagne, which are the tall and the low Vine. The tall Vines are ſuch as are allowed to grow in ſpots where the ſoil is coarſer. Theſe are four or five feet in height. The low ſpecies are not ſuffered to riſe higher than three feet, and they *earth* or *lay* them, according

ing to the country phraſe, every year, letting nothing appear above ground, except a ſmall part of the extremity only; ſo that they may be ſaid to be renewed yearly. The tall Vines are exceedingly fruitful, and often yield from ſeven to eight *pieces* of ordinary Wine per acre. The low Vines are not near ſo fruitful; but what they yield is infinitely more delicate. Theſe commonly yield not above two *pieces* of Wine on an acre, and ſometimes not that, very ſeldom three, and yet more rarely four.

In order to make the Wine more delicate, we muſt take up all the plants which produce white Grapes, with thoſe which produce large black berries. We may diſpenſe with the trouble of pulling them up, by grafting them: yet there are parts where the Grafts ſucceed not ſo well; which it is neceſſary to know, and when we have found them, we are to pull up the plants, ſupplying their places with new-rooted plants, which are to be bought, after having picked out the moſt approved ones in the nurſeries, which are common enough in that country. Theſe plants uſually coſt one piſtole per thouſand. But any Vineyard Huſbandman, whoſe Vineyards are extenſive, may have nurſeries of his own to ſupply deficiencies in his Vine plantations.

When dews happen to fall, or when the weather proves wet or moiſt in May, June and September, we muſt not ſuffer the Vine-dreſſers to enter the Vineyard in the morning, becauſe theſe dews being generally cold, except they be left to be exhaled by the ſun, occaſion the Vine leaves to be burned up. It is of great importance likewiſe that we do not enter the Vineyard when hoar-froſt lies on the ground; as this would make the Vines die without hope of recovery.

We muſt alſo, from time to time, cauſe the graſs or weeds to be gathered; and if thoſe animals ſo pernicious to Vines, called *les Bêſches*, ſhould attack them, they muſt be picked off, be put into bags, and burned at ſome diſtance from the Vineyard, as has been directed already.

Towards the end of June, and even as early as May, according to the degree of forwardneſs of the Vineyard, we muſt pinch or cut off the extremity of each plant; to prevent its ſhooting any higher, and that all the ſap or nouriſhment may be conveyed to the Grapes. The Vine is ſufficiently high when between two and a half to three feet from the ſurface of the ground. All above this height muſt be lopped, as well as the tops of all the ſhoots proceeding from the foot or ſides of the ſtem. This muſt be done three or four ſeveral times each Summer, according to the quantity of ſhoots, and particular luxuriancy of the ſeaſon.

At the proper time we muſt put ſticks to each plant for its ſupport; and it will be yet better, if we endeavour, as much as we can, to have all our props of oak, when the expence can be ſpared. When once they are purchaſed, they will laſt twenty years, and may, in ſome ſort, be ſaid to laſt for ever; as when they do rot, it is in an uniform manner, ſo that they are always ſharp pointed. The common props laſt not above four or five years; and we are always obliged to have an eye on our Vine-dreſſers, leſt they cut too much off, when they ſharpen them, and break them without neceſſity, when they might have ſerved longer. For with the rotten part they will often cut away three or four inches of the freſh wood, ſo that they are ſoon paſt uſe; theſe props or *echalas* are called *echalas de pied*, foot or ſtock-props.

When we have carefully cultivated and tended the Vineyard for one year, according to the uſual method, and the Vintage is drawing near; when we have choſen and ſeaſoned or prepared the new caſks we judge neceſſary; in a word, when we have well waſhed and greaſed our Wine-preſs, we muſt uſe our attention to diſcover the right point of maturity of our Grapes. When they are over-ripe, the Wine has not ſtrength enough; when they are too green or not ſufficiently ripe, the Wine is hard, harſh, and is not ſo ſoon fit to be drank. In the provinces of Languedoc and Provence, the Grapes have the berries too large, too many are white, and they ſuffer them to grow too ripe, which makes them over luſcious; the plants are left ſtanding till they are too old, nor are they frequently enough renewed. They are for the moſt part planted in too rich, or in too wet land; nor are they uſually placed in an advantageous expoſure to the ſun.

The Vintage.

To make an excellent *cuvée* or brewing, after you have well examined the point of maturity of your Grapes, you muſt endeavour to have them gathered only on days when plentiful dews have fallen; and in hot years, after ſome light ſhowers, if you are lucky enough to light on ſuch weather. As the Grapes are not ripe till towards the end of September, and ſometimes not till the beginning of October, you hardly ever miſs to have plentiful dews in the Vintage ſeaſon. Theſe dews give the Grapes that bloom on the outſide called *azur*; and alſo an inward coolneſs, which prevents them from heating eaſily, as it does the Wine from taking too much colour.

It is peculiarly fortunate for the huſbandman, when he is favoured with a foggy day for gathering, if the ſeaſon has been dry; a circumſtance which ſometimes happens: when it does, the Wine is not only more delicate, but alſo the quantity much beyond what it would have otherwiſe

wiſe been. It will in ſuch a caſe yield almoſt one-fourth more; and an huſbandman, who has commonly no more than twelve *pieces* of Wine, if his Vintage or gathering happens to be on a morning when the ſun is out, but no dew has fallen; ſhall have ſixteen or even ſeventeen, if there happen to be a fog; and fourteen or fifteen if there have been a plentiful fall of dew. The reaſon is, that a fall of dew, and eſpecially a fog, greatly ſoftens or moiſtens the Grapes, ſo that their whole ſubſtance diſſolves into Wine, which being then likewiſe free from heat, continues much paler; whereas had the ſun heated the ſubſtance of the Grapes, it would become much redder by the motion of the parts, the quantity would have diminiſhed, either by its perſpiring or evaporating, or elſe, becauſe the ſkins made harder or thicker by the ſun, more difficultly yield the juice. This theory is the more worthy our conſideration, as it is founded on unerring experience.

All the Grapes muſt not be gathered promiſcuouſly, nor at every hour of the day. The ripeſt muſt be culled, and thoſe of the fineſt azure. The beſt are thoſe which have their berries not ſo cloſe, or ather ſtraggling, as they always ripen perfectly. Theſe yield the moſt exquiſite Wines. Such as have their cluſters very cloſe or compact, are never thoroughly ipe. They are cut with a ſmall hooked nife, as neatly and with as little ſtalk as poſſible, and muſt be laid in the gentleſt nd ſofteſt manner in baſkets, that none f the berries may be cruſhed. With an undred gatherers you may run over a Vineyard of thirty *arpens* in three or four ours, and gather enough to make a vat r brewing of ten or twelve *pieces.* In wet years you muſt be very careful to put o ſpoiled Grapes in your baſkets ; and at ll times you are to uſe great attention, to cut off thoſe berries which are rotten, cruſhed or quite dry: but you are never to pick the Grapes from the cluſters.

The Vintage or Gathering begins at ſun-riſing; and if the ſky is free from clouds, and it prove ſomewhat hot about nine or ten in the morning, you muſt leave off gathering, and make your *Sac*, which is a vat or brewing: becauſe after that hour the Grapes being heated, the Wine would be coloured or of a reddiſh caſt, and would always remain too fumy or heady.

On ſome occaſions we employ a greater number of gatherers, in order to be able to gather a *ſac* in two or three hours. If the weather turn out cloudy, we may gather all day, becauſe the Grapes keep continually cool on the Vine. The chief thing to be minded is to keep the gatherers and preſſers to their duty, that the Grapes may neither be trampled, nor heated when they are preſſed: and you muſt order matters ſo, that the Grape may have its bloom when put into the preſs.

When the preſs is near the Vineyard, it is much eaſier to prevent the Wine from colouring, as it is generally brought to it without jolting or ſhaking, and without loſs of time: but when it is at the diſtance of two or three leagues off, as we are then obliged to put the whole Vintage into caſks, which are even filled in the Vineyard, and which we ſend off immediately on carts, that they may be more expeditiouſly preſſed, it is next to impoſſible to hinder the Wine from colouring, except in very cold and wet ſeaſons.

It is a never failing maxim, that when the Grapes are gathered, the ſooner they are preſſed, the paler and more delicate the Wine will be; becauſe the longer the liquor remains on the Marc, the redder it grows: ſo that it is a matter of the greateſt importance, that the Grapes be gathered and preſſed as quickly as poſſible.

Preſſing.

The Wine-preſſes of Champagne are very fine: every proprietor who has large Vineyards has one for his own uſe, either at his houſe, or even cloſe adjoining to the Vineyard. In ſmall villages the Wine-preſſes are in common.

There are ſome of all forms and dimenſions. An exact deſcription of each ſort will be given in the following chapter.

The ſmall Wine-preſſes are about ſeven feet ſquare; thoſe of the middle-ſize ten or twelve; and the large ones from fifteen to eighteen. The ſmall ſort, which are called *Etiquets*, coſt between ſeven and eight hundred livres; the ſecond ſort, called *à Cage*, or *à Teiſſons*, about two thouſand livres; and the largeſt, a thouſand crowns, and ſometimes more, according to the dearneſs or cheapneſs of the wood in particular places. In Languedoc and in Provence, where wood is ſcarce, theſe Wine-preſſes are very coſtly, and few are in a condition to be at the charge of one.

When the Grapes have been preſſed under the preſs, or on the *maye*, they put three poles ten or twelve inches round upon the Grapes, one at each ſide lengthwiſe, and the third in the middle alſo longitudinally, or from end to end: the poles at the ſides are to mark out the lines to be followed with the *pelle tranchante*, or cutting-ſhovel, when cutting the Marc at the ſides: when this cutting is done, they lay on theſe poles and on the Grapes, two boards of the ſame dimenſions with the preſs, and on the boards, *demi-poutres* or ſmaller beams, about eight or nine inches ſquare, called *moyaux*, a foot diſtant from each other: four or five rows of theſe *moyaux* are laid, one row acroſs the other, till they riſe together with the *ſac*, to the height of four or five feet. Laſtly, they lay upon the whole, three or four large beams of vaſt weight, and theſe are placed acroſs the middle of the preſs from ſide to ſide, and are ſupported at each end by two ſtrong cheeks or ſide-beams, ſunk in the ground about fifteen or twenty feet, and faſtened to two foot beams or racines, which croſs them. At the other extremity is a *cage* or wheel, as it is called, with a ſcrew to raiſe and fall the large beams on the *moyaux*, and ſo preſs the Grapes with great force. Firſt they raiſe by the help of the ſcrew, the ends of the timbers, on the ſide next the wheel or *cage*, which lowers the ſide beams on the other ſide; then they drive with a large hammer or mallet, two or three large wooden wedges, between the notches in the ſide beams, and the ſame beams thus lowered as above, to keep them in order, and prevent their riſing, till after they have been lowered at the other end, by the help of the ſcrew, which ſerved to raiſe them.

In theſe Wine-preſſes they uſe large ſteel ſhovels, about a foot broad, and a foot and a half high, ſufficiently heavy and ſharp at the lower end, to cut the Marc with eaſe at the four ſides.

The Wine which is preſſed out the firſt time theſe large beams are let down on the Grapes, is called *Vin-de-goutte*, and conſiſts of the fineſt and moſt exquiſite part of the juice of the Grape. This Wine is too diluted and devoid of body. This firſt preſſing is called *l'abaiſſement*, or the firſt fall. It muſt be performed with a good deal of addreſs and quickneſs, in order to raiſe immediately the beams, and ſo as that the Grapes which have run over at the ſides may be continually replaced in the middle of the preſs; loading quick and preſſing once, twice, and even three ſeveral times. The two ſubſequent *abaiſſements*, or fallings of the preſs-beams, are called *la premiere et deuxieme taille*, the firſt and ſecond cut: and all muſt be done in leſs than an hour, if we would have the Wine of a fine pale colour: as by this means the Grapes have not time to heat, nor the liquor to ſtand on the Marc.

They uſually mix the Wine *de l'abaiſſement*, or of the firſt fall, with that of the firſt, and ſometimes with that of the ſecond cut, but rarely with that of the third; according as the ſeaſon happens to be hot or cold: and this is what is called *une cuvée de Vin fin*, a cuvee of fine Wine. Some keep one or two *Quartaux* of the firſt *goutte*, conſiſting only of the *Vin de l'abaiſſement*; but then this is too thin and ſpirituous, and has not body enough.

Some ſkilful Wine-makers forbid mixing the Wine of the firſt fall with any but that of the firſt cut only, as being much more delicate than that of the ſecond and third; aſſigning it as an additional reaſon,

ſon, that there will be time enough to mix them afterwards, if we find they are fine enough, and as pale as they ſhould be; whereas there is no recalling things to their firſt ſtate, when they have been mixed at firſt. At every cut they raiſe the large beams, take away all the *moyaux*, together with the boards and poles which lie upon the Grapes, or Marc: then with their *pêlles tranchantes*, or cutting ſhovels, they cut the Marc at each ſide, and replace in the preſs with wooden ſhovels the Marc thus cut off, ſpreading it evenly all over the ſquare that it may not eaſily ſcatter, that is, in preſſes of the ſort called *etiquets*, as the wheel, which is in the center, makes the ſuper-incumbent weight preſs equally on every part of it, ſo that the *ſac* muſt be made equal: whereas in thoſe Wine-preſſes called *à cage* or *à teiſſons*, as the beams lie heavier on the ſide next the wheel than on that next the wedges, there muſt alſo be on the ſame ſide, a larger quantity of the Marc, or elſe the *ſac* or ſtratum of Grapes muſt be made ſloping, that is, be higher next the wheel than on the ſide where the wedges are; all which will be eaſily underſtood, when we come to the deſcription of the ſeveral ſorts of Wine-preſſes. It is alſo fit to obſerve, that at each time the Grapes or Marc is cut, they narrow the *ſac* or ſtratum, that it may be kept always of one equal depth; ſo that towards the end of preſſing, it is one-third leſs in ſurface, than at the beginning.

The ſecond cut is more abundant than the *abaiſſement*, and than the firſt cut, the Grapes being now more thoroughly bruiſed, and not ſliding off ſo much towards the ſides.

The Wine as it flows from the preſs into a butt or vat, ſunk in the ground in an upright poſition, or into ſome other large veſſel prepared for that purpoſe, and likewiſe ſunk in the ground on the fore part of the Wine-preſs, to receive it, ſeems of a colour ſomething inclining to a red: but it loſes this tinct proportionally as it ferments and fines in the caſk, and at laſt remains quite white, eſpecially when the two firſt cuts are preſſed quickly; but above all, when the Grapes have been gathered after dew has fallen, or in cloudy weather. Although theſe Wines are white, yet they go by the name of *Gray* Wines, as being made entirely of black Grapes.

If the year be hot, and the Wine of the ſecond cut has taken colour, it muſt be mixed, not with that of the preceding, but with that of the fourth, and ſometimes, though but ſeldom, with that of the fifth cut. They do not hurry the ſubſequent, ſo much as the firſt cut. They allow full half an hour's reſpite between the cuts. The Wine obtained in theſe is of a deeper colour than that of the Wine called *oeil de Perdrix*, or Partridge-eye. It is called *Vin de taille*, and is of a good

body,

body, is pleaſant and agreeable, and excellent for common drinking, and beſt of all when old.

When the Wine of the fourth cut is too high in colour, it is not mixed with the *Vin de taille*, but is kept to mix with that of the fifth, ſixth and ſeventh cut, called Vin du Preſſoir, which is of a deep red, pretty hard, but good enough for ſervants' drinking. When they are not otherwiſe hurried, they allow a full hour and an half between each of the three laſt cuts, as well to allow time for the Wine to run off imperceptibly, as to let the preſsmen take a nap and reſt themſelves, their's being a very fatiguing kind of work, and which muſt be continued night and day during a ſpace of three whole weeks. The Wine-preſſes in Champagne preſs the Grapes ſo powerfully, that when it is finiſhed, the Marc is as hard as a ſtone.

This Marc is put into old caſks, and ſold to the diſtillers, who diſtil a bad ſort of Brandy from it, called *Eau de Vie d'Aixne*; though it is ſerviceable for many purpoſes, and among others, for wounds or cuts.

Thoſe who have many Vineyards, will in this manner make two, three, and even four *Cuveés* of Wine, always ſelecting the ripeſt and moſt delicate Grapes for the firſt preſſings. Theſe are undoubtedly much ſuperior to the ſubſequent preſſings, both for goodneſs and price; ſo that the Wine of one of the firſt *Cuvées* ſhall fetch ſix hundred livres the Queue; that of the ſecond, four hundred and fifty, and that of the third, two hundred and fifty, though all of them be taken from one and the ſame Vineyard.

In each *Cuvée* there are commonly two-thirds of fine Wine, half a third, or one-ſixth of *Vin de Taille*, and half a third, or one-ſixth, of that called *du Preſſoir*. Thus a Cuvée of fifteen or ſixteen *pieces* of Wine, ſhall contain nine or ten pieces of

fine

fine Wine; three or four of the *Vin de Taille*, and two or three of the *Vin du Preſſoir*.

With the common black Grapes remaining, after a ſecond or third *Cuvée*, an additional *Cuvée* is made by mixing ſuch as are not thoroughly ripe, which are called *Verderons*; the whole yielding a Wine pretty high in colour, which is ſold to the country people for their own uſe, or is ſet apart for the ſervants' drinking. Theſe Grapes are allowed to remain two whole days in the vat before they are preſſed, that the Wine may be of a deeper red; and they mix the whole of what is produced by the ſeveral cuts of that Vintage.

The white Grapes are never put into this *Cuvée*, but are left ſtanding on the Vines till Allhallow-tide, and ſometimes even till the eighth or tenth of November, when the mornings grow cold, in order to make the Wine called *Bourru*, which they ſell when almoſt hot. This Wine is ſtill better when the Grapes have endured the white froſts of October and November, or at leaſt, very cold mornings: and even if ſome of theſe Grapes are a little rotten it does no harm at all, only we muſt uſe the precaution to give the Wine time to diſcharge and purge itſelf thoroughly. This white Wine may be mixed with the *Vin de Taille*, if we think proper, when we have no opportunity of diſpoſing of it immediately after it is fermented. This makes a very good Wine to drink, is of the *clairet* tinct, and does not want for body.

All *fine* or delicate Wines muſt be put into new caſks; and ſo may the Wines *de la Taille*; but the red Wines, *les Vins de Verderons* & *de Preſſoir*, may be put into old caſks. We muſt never fumigate our caſks with brimſtone; they muſt only be waſhed with common water, ſome ſmall time before they are filled, and then be left to drip. We may alſo mix with the water a few handfulls of the owers or leaves of the Peach tree, which ome ſay is of great ſervice to the Wine.

Caſks.

Caſks.

In Champagne the only veſſels or caſks made uſe of are *des Pieces*, and *Quartaux* or *Cacques*; the meaſure or gage *de la Riviere* is different from the ſtandard *de la Montagne*. The caſks or *pieces de Riviere* contain about 210 *Pintes*, *Paris* meaſure; and the *Quartaut* 500. The *piece de Montagne* contains near 240 *Pintes*, or 230 at leaſt, Paris meaſure, and the *Quartaut* from 115 to 120. Each *Piece* and each *Quartaut* is regularly marked with chalk, and the letters, which are to be white and legible, muſt declare whether it be Wine of the firſt, ſecond or third *Cuvé*, *Vin de Taille*, *de Preſſoir*, *Vin Blanc*, or *des Verderons*. The name of the Vineyard, of which the Grapes were the growth, muſt alſo be marked on them.

Red Wine.

About ten years ſince they have begun to attempt making in Champagne, Wines of as deep a red as thoſe of Burgundy. They have ſucceeded indifferently well as to colour, but the Wines themſelves are greatly inferior to thoſe of Burgundy, and not by much ſo mellow, nor even ſo agreeable to the palate. There are however many who are fond of this red Champagne, and ſome prefer them even to Burgundy. And as the grey or white Wines have lately fallen ſomewhat in price, a conſiderable quantity of red Wine has been made in Champagne for ſome years laſt paſt. Theſe are in good requeſt in Flanders, where it readily ſells for Burgundy. There is not a better Wine made any where, nor more agreeable to the taſte, than a kind of grey Champagne, of the colour of a Partridge's eye, which is the Wine of the two firſt cuts of a firſt *Cuvée* made in a pretty hot ſeaſon. This Wine has a delicacy which entirely eclipſes the moſt exquiſite Burgundy; and what ought to recommend it particularly to every one, is its extraordinary lightneſs, which renders it more agreeable to the ſtomach, and alſo much more diuretic than any Wine in all France. It is a vulgar prejudice to fancy that Champagne Wine occaſions the Gout, as there is hardly one gouty Perſon to be ſeen in the whole province, ſo that a better proof of its falſity cannot be had.

To make good red Champagne Wine, we muſt gather the black Grapes in the hotteſt ſeaſon; cull or pick them carefully, heedfully avoiding to mix with them any *eſpalier* or *lattice* Grapes, thoſe called *Verderons*, and ſuch as are half rotten. We muſt then put them in the vat where the liquor is left to take colour by the heat which it acquires in it, and ſome hours before they are put under the preſs, they muſt be trodden with the feet, ſo as to mix the juice and Marc together, without which circumſtance the Wine would not be red enough. When the liquor ſtands above two days in the vat, it taſtes of the huſk, and, when the Vin de Preſſoir is mixed with it, grows coarſe, hard and rough.

If the people of Champagne go on making good red Wine, they muſt follow the method of treading or trampling the Grapes, as the way is in Burgundy, and then leave the whole maſs of Marc and juice in the vat for four or five days. But as the red Wine made in Champagne will never come up to good Burgundy, their grey Wines muſt loſe their character, ſo that they will inſtantly loſe the eſteem of the Public, which cannot but prove of detriment to the Province.

When the vat or cuvée is made, and the caſks properly marked, they are then ranged in order in the cellar, or in a yard on a level with the houſe or with the preſs. They who have large quantities of Wine and are ſtudious of œconomy, are very careful to collect the ſcum or froth which riſes on each caſk, while the Wines are fermenting, by the help of a kind of tunnel made of tin plate, made ſloping on the outſide, ſo as to let the froth fall into a wooden bowl, placed between every two caſks. This froth is afterwards put into the Wine *de Preſſoir*; though there are few who think it worth their while to be ſo ſaving.

Drawing off the Wine.

Nothing could ever have been better contrived, than the manner in which the fine Wine is drawn off: for unerring experience has demonſtrated that it is the Lees which ſpoil Wines, which are never briſker nor more pleaſant to look on, than when they are well drawn off. Whether we want to put Wine in decanters or leave them in the caſks, they muſt be transfuſed into other well joined caſks, leaving the Lees behind in the firſt veſſels.

Wines muſt be drawn off the firſt time about the middle of December; the ſecond time about the middle of February, and fined down with Iſinglaſs in March or April, before they are put into flaſks. To each caſk of Wine there is required of the whiteſt Iſinglaſs that can be procured, as much as will weigh a gold crown, that is, two *deniers* and 15 grains, or 63 grains to a caſk or hogſhead, and the ſame quantity for every piece or caſk to be drawn off. The Iſinglaſs muſt be put into about a *pinte* or two of the ſame ſort of Wine in a pail, for a day or two, that it may have time to be quite diſſolved. Others put it in a glaſs containing a *pinte* of water, more or leſs, according to the quantity of Wine, in order to quicken the melting, which is always pretty difficult ; ſome mix a *chopine* of ſpirit of Wine, or of the beſt French brandy. When the Iſinglaſs is grown ſoft, they work it well with the hand to promote the ſolution, and that it may be diſtributed. When the parts begin to ſeparate, they pour into the veſſel in which this ſolution has been made, as many *pintes* of Wine as there are caſks to be drawn off. They again work the Iſinglaſs well, and paſs or filter it through a ſieve, the holes of which muſt be exceedingly ſmall. They keep pouring on it ſome of the ſame Wine, that it may be thoroughly diluted, and when no more remains in the ſieve, the whole of this liquor is filtered through a linen cloth, which muſt be well wrung or ſqueezed. Then they pour at leaſt a full *pinte* into each hogſhead or caſk, and half the quantity into each quartaut, and then ſhake the whole Wine in the caſk, by ſtirring it with a ſtick, which muſt reach to the middle of its depth, and not lower. Stirring it in this manner about three or four minutes will be ſufficient. A ſhorter way to diſſolve the Iſinglaſs has lately been diſcovered; it is this. After it has been left to ſoak in water for one day, it muſt be ſet on the fire in a ſkillet, and reduced to the form of a ball like a piece of dough. Then it is put into the Wine, where it diſſolves in a much eaſier manner. In whatever way it is diſſolved, care muſt be taken not to drown t at firſt, by putting it only in a quantity f water or of Wine proportioned to the uantity of the Iſinglaſs.

The Iſinglaſs generally has its effect in wo or three days. Sometimes it will be x and even eight days before it has clarified the Wine. We muſt, however, ait till it is quite fine, before we attempt o transfuſe or draw it off. In winter e weather is ſometimes ſo unfavourable o this buſineſs, that we are forced to put a freſh quantity of iſinglaſs into the caſk; but then half the former will be ſufficient. In cold froſty weather, provided the ſky is ſerene, Wine clarifies admirably well, and in leſs than two days will have gotten a colour much more beautiful and lively, than it ever does when the weather proves moiſt and heavy.

Nothing is more curious than the ſecret contrived in Champagne for drawing off their Wines. Without moving the caſk, they firſt take an earthen pipe, of the thickneſs of a ſauſage, and about four or five feet long, and from ſix to ſeven inches round, well ſewed with a double ſeam quite round, that the Wine may not burſt through it: at either end is a wooden tube about ten or twelve inches in length, and ſix or ſeven round at one end, and about four at the other. The thick end of each pipe is faſtened into the leathern one, and well bound on the outſide with thick and ſtrong packthread,

thread, ſo that the Wine cannot poſſibly get out at it. They take out the bung at the bottom of the caſk they intend to fill, and with a wooden mallet drive in one of the pipes, which they ſtrike on a kind of *mentoniere* at each pipe, which projects nearly about two inches, r an inch below the thick end, and nſenſibly diminiſhes as it approaches he ſmaller. They put a large metal phon at the bottom of the caſk to be mptied; and in the ſame manner they ſert in the ſame ſyphon the ſmall end the wooden pipe, which is faſtened the leathern one: then they open e ſyphon, when without any aſſiſtance all from any one, almoſt half the ine in the full caſk, flows into the pty one by the mere gravitation of liquor. When the liquor in both is r upon a level ſo that it flows no ger, they have recourſe to a kind of lows of a very ſingular conſtruction, in order to force the Wine to quit the caſk they would empty, and flow into that they mean to fill.

Theſe bellows are about three feet long, and a foot and an half broad. They are faſhioned or conſtructed in the common manner, till within four inches of the nozzel, at which place the bellows have ſtill a breadth of between three and four inches. On the inſide of this the wind paſſes through a hole about an inch in diameter. Near this, towards the end or nozzel of the bellows, is a bit of leather, in the nature of a valve, which is faſtened to it, and by preſſing on it, ſerves to ſhut it when the upper part of the bellows is lifted up to draw in air, ſo that the air which has once entered at this hole, and has paſſed into the caſk, may not be re-admitted into the bellows, which take in a new recruit of air only at that in their lower part, in order to fill them after they have been exhauſted. The extremity of the bellows is different from all others, as it is ſtopped quite cloſe by a wooden pipe a foot in length, which is jointed and glued cloſe, and faſtened by ſtrong pegs at the end of the bellows, in order to convey the air downwards. This pipe is round, and is about nine or ten inches about on the outſide, and diminiſhes imperceptibly as it approaches towards the ſmall end, to enable it to enter eaſily through the bung-hole, and of itſelf ſhut it ſo cloſe as to prevent the air from getting in or out in that part of its circumference. For this purpoſe, the pipe paſſes two inches beyond the height of the end of the bellows, and is made ſemicircular on the upper part, that it may be driven into the caſk with a wooden mallet. There is beſides, at the diſtance of two fingers below the upper end of the pipe, an iron *hook* a foot long, paſſed through a ring of the ſame metal, which is nailed to the pipe, in order that, by the help of the *hook*, the bellows may be faſtened to the hoops of the caſk; without which precaution, the air would force out the nozzel of the bellows at the bung-hole, and ſo hinder its intended operation of emptying the caſk.

The mechaniſm of the bellows here deſcribed is eaſily conceived; the air enters at the hole in the lower part in the common way, and advances towards the nozzel in proportion as the bellows are compreſſed, where it enters a pipe which conveys it downwards: but, to hinder it from reaſcending, which it certainly would, on expanding the bellows to inhale a freſh recruit of air, there is added the above mentioned leather valve, placed, as has been ſaid, behind a hole ſituated three or four inches from the end of the nozzel of the bellows ſo as to ſhut the hole every time the bellows are expanded to admit a freſh quantity of air. This new air is likewiſe eaſily puſhed forwards in the pipe, by compreſſing the bellows, becauſe the valve opens as often as it is puſhed by the air. Thus continual ſupplies of air paſs into the caſk, whence it cannot eſcape, being confined by the pipe through which the air was conveyed, and prevented from reaſcending by the valve. The force of the air thus continually puſhed forwards by compreſſion of the bellows, equally preſſes on the ſurface of the Wine in every part of the caſk, without occaſioning the leaſt jumbling or agitation in it, and ſo forces it to flow out below into the leathern pipe, and through that into the caſk they want to fill, where it riſes, the air being expelled through the bung-hole which is left open.

The bellows in this manner puſhes forwards the whole contents of the caſk, except ten or twelve *pintes* only, which is known by the hiſſing of the Wine in the ſyphon. Then they take out of the caſks the two pipes inſerted in them, and faſtened to the leathern pipes ; they quickly cloſe the bung-hole in the lower part of the caſk, with a good oak bung, made at the turners, and ſomewhat taper, driving it in with a mallet. They take out of the other caſk, which was to be emptied, the wooden pipe from the metal ſyphon, letting ſome few *pintes* more of Wine flow out leiſurely into a veſſel ſet to receive it, continually watching attentively by trying it in a clean glaſs, whether it continues to run clear. As ſoon as they perceive the leaſt thickneſs, without ſtaying till it runs turbid, they inſtantly take it out, and pour into a bucket the ſmall reſidue of Wine remaining in the caſk. The clear Wine which has run off through the ſyphon, they pour into the hogſhead they want to fill. In doing this they make uſe of a tin tunnel, the pipe of which is above a foot long, in order to prevent the Wine in the caſk from being jumbled by the filling it up ; and to hinder any impurities from entering with it, there is near the bottom of the tunnel a tin plate, which is alſo full of ſmall holes, and prevents all foreign matter from paſſing through into the Wine. What remains after transfuſion in the caſk juſt emptied, is put in a caſk apart; and as ſoon as a caſk has been voided, which is done in ſomewhat leſs than half an hour, they waſh it with a pail of water, letting it ſtand a few minutes to drip, when they fill it from the next hogſhead to be emptied.

After this firſt transfuſion it is drawn off a ſecond time in the month mentioned above; and ſometimes they are forced to draw it off a third, in order to meliorate its colour, when it needs this improvement: but, four days before it is drawn off into another veſſel, they give it what is called a *friſure*, by putting to it a third part of the uſual quantity of Iſinglaſs.

They who are expert in the management of Wine, draw off their fine or clear Wines, every time they move it from one place to another, as well when they put it down in the cellar, as when they raiſe it into the ſtore-room, according to the time of the year. I know ſome, who in the ſpace of four years have drawn off the ſame Wine twelve or thirteen times, which, they aſſured me, was what ſupported and kept their Wine, which was thus made more beautiful in colour, as well as more delicately flavoured.

The principle they went upon was, that Wine always forms a thin ſubtile kind of lees which give it a colour; wherefore, to keep it perfectly white, it muſt be frequently drawn off; and, when it is not put into flaſks or bottles, we need not fear weakening our Wine by drawing it off, becauſe, ſay they, the oftener it is ſtirred, the more ſtrength it gets; and the oftener it is drawn off, the brighter in colour, and the more ſparkling it will be.

Although we have ſaid, that the caſks muſt not be fumigated with Brimſtone; yet for all that we make uſe of ſulphurated match the firſt time we draw off our Wine. We dip a piece of coarſe linen cloth in melted ſulphur, and cut, for each hogſhead of Wine, a bit of the ſize of one's little finger; but the pieces muſt be as big again when the Wine to be drawn off is for common uſe. This is lighted and put under the bung-hole of the caſk, which is to be emptied before we have recourſe to the bellows; as the Wine runs off, it carries along with it ſome ſmall ſmack or flavour of the ſulphur, but not enough to be perceivable; yet it gives a vivacity and briſkneſs to its colour. This may be even practiſed a ſecond time, when the Wine is next ſhifted from this caſk into another; at leaſt, if it has contracted no taſte of it at the firſt, in which caſe it muſt be drawn off without ſulphurating, in order to free it from that ſulphur flavour, which it ſhould never have.

Wines, when thus clarified, will keep in the caſks for two or three years in all their perfection, in the cellars or ſtore-room; eſpecially mountain Wines, which have always a ſtrong body. River Wines loſe their good qualities in wooden veſſels, ſo that they muſt be drank in their firſt or ſecond year, or elſe they muſt be drawn off into flaſks or bottles: in glaſs bottles Wine will keep five and even ſix years.

The uſe of round flaſks or bottles is very common in Champagne; as there is great ſtore of wood in that province, many glaſs-houſes have been ſet up, whoſe chief employment is in making theſe bottles, which are about ten inches high, comprehending the three or four inches which the neck takes up. Theſe bottles uſually contain a Paris *pinte*, and are generally ſold after the rate of from fifteen to eighteen livres a hundred. Every houſe is provided in a certain quantity of them, and before they begin on a caſk of Wine ſet apart for drinking, they rack it off into well rinſed and well dripped bottles, in order that all the Wine of a caſk may be equally good.

When a veſſel of Wine is to be racked off into flaſks or bottles, they put a ſmall metal ſyphon into the caſk, which has the bung-hole a little turned downwards, ſo as to let it flow into the bottles; beneath which is placed a tub or pail, to receive the Wine that may happen to run over. Each bottle is immediately corked up with a good well-choſen cork, which muſt not be mouldy, but ſolid, ſoft and ſmooth, and not porous. Such corks coſt generally from fifty to ſixty ſous the hundred. Too much care cannot be had in chuſing them properly; for the Wines never ſpoil in ſome ſorts of bottles, but only from ſome defect in the corks. We muſt alſo uſe the ſame circumſpection when we rack off into bottles ſuch fine Wines as we intend for keeping, or ſending into diſtant parts. When bottles are uſed which have before contained Wine, they muſt be waſhed, putting in an handful of large ſhot in the water, ſo as to looſen, by ſhaking, the dirt which may have gathered at the bottom of the bottles, and, which is yet better, inſtead of ſhot, we may uſe ſmall tacks or nails, called in thoſe parts, *broquillons* or *broquettes*, which never fail taking off whatever may have ſtuck to the ſides of the bottles. When all the bottles uſed in racking off a hogſhead are filled, we muſt bind the cork down to the neck of the bottle with ſtrong packthread; and when the Wine is of the finer ſort, we commonly ſeal it on the top with ſealing-wax, to prevent the Wine or bottles from being changed, and to make ſure of its coming ſafe to hand, without ſuffering from the tricks of ſervants or carriers. There are ſome gentlemen who have their bottles made with their arms on them, which coſts not above thiry ſous per hundred advance in the price.

When all our flaſks or bottles are well corked, bound down, and ſealed, they muſt be put into the cellar on about three fingers depth of ſand, and laid on their ſides, with the necks one againſt the other. When they are left ſtanding, there gathers a white ſcum on the top of the Wine, in the void ſpace between the cork and the liquor; for it is a rule that the bottles muſt never be made quite full, but a ſmall vacuity about half a finger's breadth muſt be left between the lower extremity of the cork and the Wine. But for this precaution, when the Wine comes to work in different ſeaſons of the year, it would break a great many bottles; which it never miſſes to do in ſpite of all the care that can be had, eſpecially when the Wine has any conſiderable degree of heat, or happens to be ſomewhat *verd* or green.

In ſome ſeaſons the Wine grows fat or thick in the bottles, and even in the vats, ſo as to run roapy when we attempt to draw it off, in the ſame manner as oil, ſo that it is impoſſible to drink it. This may be called with propriety enough a diſeaſe in Wine, which however is over in ſome months, even without drawing it out of the veſſels. It will recover, by putting it for eight days in a well aired ſtore-room, which it will ſometimes hardly do in a cellar in ſix months. We may alſo, when we are very deſirous to uſe Wine that has grown thick or fat, ſhake a bottle of it with force during the ſpace of a minute, uncorking it the moment we leave ſhaking it. The bottle being inclined a little to one ſide, throw or jerk out immediately half a glaſs of the ſcum or mothery part, when the reſt of the

Wine will be found drinkable, which it was not before.

Wines that mantle or froth.

For theſe thirty-five years paſt, mantling or frothy Wines are become in univerſal requeſt in France; and ſo great has the taſte or paſſion for theſe Wines been, that it even approaches to a kind of madneſs. It is not till within theſe laſt ten years that this nation ſeems to have recovered a little from this phrenzy. The ſentiments of the knowing in Wines are greatly divided as to the principles from which this quality proceeds. Some will have it, that it is owing entirely to the force of the drugs put into it, that it froths ſo violently; others attributed its mounting to the greenneſs of the Wines, becauſe moſt of the Wines that froth are extremely green. Others, in fine, are for aſcribing this appearance to the influence of the moon, reckoning from the time when the liquor is put in the bottles.

It is true, there have been Wine-merchants, who ſeeing the rage that poſſeſſed the Public for frothy Wines, have frequently put alum, ſpirits of Wine, pigeons dung, with many other drugs beſides, to make them froth in an extraordinary manner. But certain experience proves, that any Wine will froth, if it be put in the bottles between the Vintage and the month of May. Some there are who pretend, that the nearer it is to the gathering of the Grapes from which the Wine has been expreſſed, when it is put in the bottles, the more it will froth. Many deny the fact, and alledge that at no time of the year Wine froths more than towards the end of the ſecond quarter of the March moon. We have ſuch repeated experience of this as to put it beyond all doubt. You are always ſure of having a Wine that ſhall froth or mantle in an extraordinary manner, when you bottle it from the tenth to the fourteenth of the

March moon. It is fit to obſerve, that Wine does not froth or mantle as ſoon as it is bottled: it muſt have been in the bottle ſix weeks at leaſt, and even oftentimes two months, to mantle briſkly. If it be moved out of its place, it muſt have near a month of the cellar, eſpecially in Summer, to recover its briſkneſs.

But as Wines, eſpecially thoſe of the mountain growth, are not commonly ripe enough, eſpecially in Holy Week, but are ſtill too green or hard, if the ſeaſon has proved cold and wet; or have *trop de liqueur*, that is, are too ſweet, if the year has turned out hot; the ſureſt way, and even the moſt profitable, to procure a delicious Wine, and ſuch as will laugh and mantle perfectly in the glaſs, is to refrain from bottling it till the Auguſt *ſéve* or fermentation. It is alſo a truth, founded on experiment, that Wine will mantle exceſſively if it be bottled between the tenth and fourteenth of the Auguſt moon: and as it has by this time loſt its greenneſs or *verdure*, and its *liqueur* or ſweetneſs, we are ſure our bottles will contain a Wine perfectly ripe, and which will froth or mantle prodigiouſly well.

Another experiment has been made, which is, not to bottle the Wine of the mountain growth, until the Holy Week of the ſecond year, that is eighteen months after the Vintage; when it has been found to mantle or froth ſtill well enough, though juſt one half leſs than what had been bottled in the March *ſève* of the preceding year. It is not believed that the *Vin de Riviere*, which has leſs body than the *Vin de Montagne*, can froth equally well in its ſecond year.

If we are deſirous to have a Wine that will not mantle at all, it muſt be bottled in October or November of the year after the Vintage. But if we bottle it in June or July, it will ſtill mantle, but imperfectly, and in a manner ſcarce perceiveable.

As Wines, particularly Wines of the ſame year's growth, are continually working in the cellar and ſtore-room, and yet more in bottles than in caſks, according to the different times of the year, and various affections of the air, we muſt not be ſurprized if the ſame Wines, eſpecially ſuch as are new, ſeem at ſome times to have a different taſte from what they have at others.

Thus, in January and February, a Wine ſhall be found potable, that in March and April ſhall drink hard, on account of the *ſéve* or fermentation, which then acts powerfully in it. The ſame Wine in June and July ſhall appear quite ripe and mellow for drinking, and in Auguſt and September it ſhall taſte rough and harſh, which could not have been perceived in the preceding month, by reaſon that the ſéve or principle of fermentation has, in the latter, ſet its parts in a briſker motion. Thus in *Vins de Riviere*, Wine of the firſt year, and in thoſe *de Montagne*, Wines of two years ſhall appear more or leſs ripe for drinking, and more or leſs delicate, according to the various impreſſions made on them by the different ſtates of the air, which are more remarkably perceiveable in different ſeaſons of the year.

We ought to be peculiarly attentive to keep the Wine always in cool places, as nothing is more prejudicial to it than heat. It is of the utmoſt importance in this reſpect, to have good cellaring and ſtore rooms. There are no ſuch cellars to be ſeen in any part of the known world as in Champagne: accordingly we very rarely meet with Wines equal in quality to the Wines of that province.

They who are deſirous to lay up a ſtock of Wines fit to keep two or three years, or who have commiſſions to ſend them to

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diſtant parts, and eſpecially when they have orders to ſhip Wine for foreign countries and parts beyond ſea, ought to make choice of Wines of the Mountain growth, or *Vins de Montagne*, which having a better body, better endure ſea and land carriage than the *Vins de Riviere*. And beſides, the Engliſh, Flemings, Germans, Danes, Swedes and other northern nations, prefer ſtrong Wines capable of enduring ſea and land carriage, and which keep in perfection for two or three years, which the *Vins de Riviere* will not do. The *Vins de Riviere* in higheſt repute are thoſe of *Hauviliers*, *Ay*, *Epernay*; thoſe of *Pierry* and *Cumieres* are what are called *de la petite Riviere*. Amongſt the *Vins de Montagne*, thoſe of *Sillery*, *Verzenais*, *Taiſſy*, *Mailly*, and above all others thoſe of *St. Thierry* are higheſt in vogue: the latter in particular has long been in the firſt eſtimation and in the greateſt requeſt; and may truly be ſaid to yield no ſort of preference to the beſt Wines in Champagne.

By the obſervations now made concerning the general and moſt ſucceſsful practice in every thing relating to Wines in this province, as their method of cultivating and ordering their Vines, their fining-down and drawing-off the Wines, their way of bottling them, keeping them in the cellars and ſtore-rooms, people of ſenſe and judgment living in the provinces of Burgundy, Berry and Provence, who ſhall have the curioſity to endeavour to make Wines for their private conſumption, ſuperior in goodneſs and flavour to thoſe uſually made, will meet with rules for improving them exceedingly. Their Wines, it is true, will not have the *ſéve* and flavour of thoſe of Champagne; but they may make them finer and more limpid, and much lighter than they do: they may try by experiments, whether their Wines will not keep better and longer by drawing them off the lees, than by letting them remain on them as they are accuſtomed to do, and which from an inveterate prejudice they believe indiſpenſably neceſſary: they will pick out, in the cool of the morning, their fineſt Grapes, and the cluſters whoſe berries are leſs compact, as being riper than others, obſerving to leave them with as little ſtalk to them as poſſible. In caſe of want of Wine-preſſes they will tread out with their feet every load of Grapes one after another as faſt as they are brought home, collecting the firſt Muſt or ſweet Wine, and putting it in new caſks of a middling ſize; they will proceed in this manner till each remaining or ſubſequent load is trodden out; then they will place them as uſual in the vats, where they will not let them remain ſo long as they commonly do, in order to make their common Wines leſs coarſe and thick. In this way of proceeding they may make four, five or ſix caſks of good

Wine, of ſuch degree of merit as they pleaſe; being alſo careful to manage it entirely in the ſame manner as the Wines of Champagne are, as laid down above. If this quantity ſhould turn out as they would have it, they may attempt a larger quantity in the ſucceeding years, improving more and more by the help of experience. In places where Wine-preſſes may conveniently be had, they may be made, which will render their Wines much more delicate, light, brilliant, limpid, and leſs high in colour by this management and with the aſſiſtance to be had from Iſinglaſs, as well as fitter for ſea or land carriage by being drawn off the lees, but above all by bottling them. Some cantons there are in the ſouthern provinces of France, where the mold is extremely fine, and would produce a very fine Wine. It might not probably have the *ſéve* and flavour of Champagne; but the flavour it would have, would be an exceedingly agreeable one.

CHAP. V.

Of the Vineyards of Orleans.

ARTICLE FIRST.

The ſeveral ſeaſons and manner of planting and pruning the Vines.

THE uſual time for taking the *Cuttings* from the young Vine-ſtocks is in December, or towards the end of November, when there is no room to be apprehenſive of froſty weather. The *Cuttings* made at this ſeaſon muſt always be taken above good wood; for, were they to be cut below it, the enſuing Winter would make it ſplit in the places where the wounds were made. In order to ſhun this inconvenience, ſome are for having the *Cuttings* made only when we come to prune the Vines. But on the other hand, they who poſtpone it till the pruning ſeaſon, ſometimes run the hazard of not meeting with good plants, as there often happen, in the courſe of the Winter, certain accidents which ſpoil the wood; as, for inſtance, hurts by intenſe froſts. Whereas when the Cuttings are made, and wounds ſtaunched betimes, they will keep good till they are planted. When the proprietor happens to have no occaſion to uſe them himſelf, he muſt expreſsly forbid his Vigneron to lop any before the ſeaſon for pruning the Vines; nor even then ought he to be permitted to cut them, till he has aſked and obtained leave for that purpoſe. For if he happen to be of a covetous diſpoſition, he makes no bones of robbing his maſter's young Vines of all the beſt of their wood, to gratify ſuch people as may have begged it of him, on promiſe of an handſome gratification. There would be no danger in giving a Vigneron permiſſion to diſpoſe of Vine-plants, without any limitation or precaution whatever, could we rely on his honeſty; but ſo few of this claſs of labourers are poſſeſſed of that virtue, or at leaſt it is in ſuch ſlender proportions, that it is much the ſafeſt way to give no permiſſion at all. And even if Vine-plants could be ſpared, and were no detriment to enſue from that practice, the Vigneron has no right to make a profit from his maſter's Vineyard, whoſe property theſe and all other emoluments of it are; and ſince it is he alone who purchaſes the plants which are to recruit it from time to time, when wanted, with his own money. Yet Vignerons fancy they have a right to diſpoſe of Vine-plants without accounting to the maſter, on pretence that all the Cuttings are his lawful perquiſite, and are charitably left for his uſe, to ſave him the expence of firewood.

We ought never to allow the Vines to take their form until we have firſt lopped all its *ſhoots*, *martinets* and *druges:* for were we to defer it until the planting ſeaſon, it would be next to impoſſible, whilſt we attempted to diſintangle them from each other, to prevent cutting off ſeveral *coſſons*, and theſe often ſuch as are moſt advantageouſly placed, and would probably produce the fineſt and moſt profitable wood.

Time and method of planting the Vine.

We muſt not begin planting our Vines in ſtrong land, till towards the end of April, or ſome time in May, according to the weather and quality of the ſoil. It

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will be proper to examine carefully whether the ſpace which has been already planted be as full as it ſhould be; in caſe there happen to be any dead ſtocks, or large ſtones, we muſt take them away as ſoon as the Vintage is over. The ground muſt be kept open till the time of planting, that it may mellow and receive a new recruit of ſtrength during the Winter. When the ſevere ſeaſon is paſſed, and the ſap begins to mount in the Vines, we ſupply the vacancies with cuttings *ſur playe*, when there happens to be no wood near that is fit for laying. We muſt ſtudiouſly avoid putting any *inter plants* after the Grapes begin to form, ſince it is impoſſible to dig the ground, and at the ſame time avoid wounding the large roots of the Vines, which may prove of notable prejudice to them; though this is a circumſtance too frequently unheeded. I allow that *inter-plants* might be employed in ſhowery and cold weather. But this re-

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flection is of no moment, when weighed againſt the inconveniencies reſulting from it, ſince it is much preferable to hazard the loſs of the inter-plants, which could not poſſibly produce ſo early, than to damage the Vines which are then univerſally bearing fruit.

In order to promote the quick rooting of the Vines we may have tranſplanted, it will be proper to put in each hole, when the young plant is but half earthed, ſome little matter of compoſt, or dung well rotted; for were it to be too hot it might burn the inter-plants, or breed the large worms, commonly called *turcs*, which gnaw the foot of the plants and make them die, thus effectually hindering them from ever taking root. Theſe inter-plants ſtand in need of more frequent dreſſings than the reſt of the Vines; otherwiſe the graſs would choak, and ſo hinder them from rooting. Therefore between the firſt and ſecond dreſſings of the Vineyard, or as ſoon as graſs begins to appear in it, we muſt not omit to take out the weeds or graſs about all the young plants, which had been planted in the Spring. It is certainly better to give this ſlight dreſſing immediately after rain; and when the ſeaſon turns out dry, we muſt not neglect to give it to all the Vines in order to water them after.

Should the Vignerons object that we ſhould never fill up the vacant ſpaces among our Vines, otherwiſe than by digging trenches and making layers, alledging that inter-plants never ſucceed well in moſt of the ſoils where they are commonly planted; we may anſwer, that this might indeed happen, if after being planted, they were to have no frequenter dreſſings, nor any other tending than what they are accuſtomed to give the Vines: but it is an indiſputable fact that they never can fail, if they would be at the pains to uſe the precautions juſt now indicated. A ſcattering thin Vineyard is the delight of a bad Vigneron, as there is leſs work to be done, and he is as well paid for a Vineyard with many vacant ſpaces, as if there were no vacancy at all.

Theſe inter-plants muſt always be *ſur playe*, and are preferable to the chevoli in almoſt every kind of ſoil; becauſe if they take root ever ſo ſlightly the firſt year, we may reſt aſſured that they will not fail to thrive afterwards, at leaſt provided no extraordinary accident happen to them; whereas, ſhould the chevoli happen not to root firmly the firſt year, they do but puſh out a leaf or two, which, in the Vigneron dialect, is termed *papilioter*, and then die.

I am not ignorant that many Vignerons are of a different way of thinking; but whether this proceed from their ignorance in this point, or from want of ſincerity, is with me a moot point: ſo difficult a matter it is to draw a word of truth from this ſet of people. One thing you may be aſſured of, they will always be againſt any project or propoſal wherein they do not find their own particular account; whence you may eaſily gather what they will ſay of any method which is contrary to their intereſt. Beſides their ignorance even in their own art is groſs in an extreme degree; the acquiring a maſtery in their art is none of their object; thus they keep jogging on in the old beaten path of routine, tread in the footſteps of thoſe they have learned of, who are juſt as great adepts as themſelves. And even ſhould they knock their pate againſt ſome uſeful diſcovery in Vineyard huſbandry, they will churliſhly keep it to themſelves, and grudge to part with it to any, from their natural narrowneſs of ſoul, eſpecially to the inhabitants of towns, againſt whom they harbour a moſt rancorous antipathy.

When we plant, we muſt allow for the

red Vines, eſpecially for thoſe called Auvernacs, about five feet and an half in breadth, *pour la pouée*, or between the rows, and two feet three inches diſtance from plant to plant. When this breadth between the rows, and this diſtance between plant and plant is given them, the Vines laſt much longer, are better enabled to reſiſt the Winter froſts, and produce much finer fruit. Even the Vignerons themſelves find their account in it, having thus leſs to prune, tie up, unbud, and ſo on, than if they were to work in Vineyards where the *pouées* are leſs broad, and the diſtance between the plants leſs.

In regard to Vines of the white kind, it is ſufficient to allow them four feet and an half for the *pouée*, or between the rows, and for what is called *l'orne*, becauſe having generally leſs wood than the Auvernacs, they occupy leſs ground when bound up. In ſome particular ſoils they make *palliots* much broader than the *pouées* juſt mentioned, to hinder the ſun's exceſſive heat from prejudicing Vines planted in a ſoil naturally too hot.

Although it has been already advanced, that the plants *ſur playe* are preferable to the chevoli; yet we muſt always have a ſupply of the latter, leſt the Vigneron, who is not overburdened with zeal for his maſter's intereſt, ſhould pretend, as an excuſe for the vacant ſpaces in the Vineyard, that he had no proviſion of chevoli, and alſo that there was no wood proper for laying. The latter exculpation may ſometimes be admitted, as the caſe now and then happens: but if the Vigneron is not honeſt, he will keep it up as long as he thinks neceſſary, when every year after, as he prunes the Vines, he will only have to lop all the wood, which could not be converted into layers. Therefore, to deprive him of every kind of excuſe, which he might alledge, in order to ſcreen his negligence,

ligence, we ſhould always have a ſupply of chevoli plants, as well as of all other ſorts that may be moſt agreeable to the ſoil, and are fitted to root without loſs of time and labour, by complying with the directions given above for that end. And indeed it is but a diſagreeable thing to a huſbandman to pay for all the operations and dreſſings of a Vineyard, which yields little or no return to the proprietor. The caſe is far otherwiſe with the Vigneron, who in ſuch caſes has leſs tying up, leſs pruning, and conſequently leſs labour of every ſort.

When we take up the chevoli plants out of the ground for inter-plants, we muſt always be careful to cut the laſt *coſſon, en playe*; for as it has a much larger quantity of roots than the other ſorts, it makes a *gourme* on the lower part; that is, it ſtops and devours all the nouriſhment which ſhould be communicated to the very top of the ſhoot, which only *papillotes*, or throws out a few leaves, for ſome years, after which it is ſure to die.

We are never to plant the new Vines the ſame year in which the old ones are taken up, at leaſt unleſs we open the rows betimes, to allow the earth to mellow by the Winter ſnows and froſts, and alſo load it with compoſt towards the cloſe of the Winter. In ſuch ſoils where we plant not till April, the plant will yet not fail to take root, as it is ſet in new earth. In order to avoid the expence of this method, which would certainly prove conſiderable for ſuch as having no earth on land of their own, might be obliged to purchaſe and be at the charge of carting, which is always coſtly, we may let the ground reſt or lie fallow for one year, during which time it might be dug or turned up with a ſpade, three or four times, as deep as poſſible, without however breaking the *foulage*, as this were enough to make the ſoil contract that ſourneſs, which it never miſſes when it has nouriſhed Vines for any conſiderable length of time.

They who have not ſo much patience, and who will needs plant their new Vine-plants in the ſame year in which the old have been taken up, may, if they chuſe it, dung each plant as it is ſet in the ground, which is much leſs expenſive than laying compoſt over the whole Vineyard: for in the former method, two hundred baſkets of dung will be ſufficient to plant an acre; whereas it would require a matter of four thouſand *hottées* or baſkets of virgin earth, which would put the planter to a proportionable expence.

The dung muſt not be laid at the root of each plant till it has been covered a foot and an half deep with earth: for were the dung to touch the plants, it would infallibly either burn them or breed the reptiles called *turcs*. Many Vine-huſbandmen, after they have grubbed up their Vineyards, ſow them with *ſainfoin*, leaving them to reſt for a few years. This is an excellent way to improve the ground; but in this, as in moſt things, we had better follow the practice of the countries where the Vineyards are ſituated.

We may likewiſe, when the Vintage is over, take up the aged and decayed Vines, and immediately open the rows, to let the ground be mellowed by the nitrous qualities of the Winter air and meteors; filling the ſpaces dug with dung, and covering it up as neatly as we can, to prevent its producing graſs and weeds ſo eaſily as it would otherwiſe do. In like manner, immediately before the Winter comes on, that is towards the end of November, and alſo in the Spring, fifteen days before we begin planting, we ſhould give the Vineyard a thorough dreſſing, the better to incorporate the mold with the dung, and to deſtroy the vermin called *turcs*.

The beſt and leaſt expenſive method of planting, is to open the rows before November, and to ſow the Vineyard in the Spring as thick as poſſible with vetches: when they begin to ripen, we muſt plough them in, which when quite rotted, will prove a manure much ſuperior to dung, let it be of what ſort ſoever. We muſt alſo before planting dreſs our rows, to the end that the vetches which are now rotted may be incorporated with the mold, and render it milder and more kindly, and conſequently more diſpoſed to cauſe the plants to be afterwards ſet in it, to take root.

When we have Vines to plant beneath or near large trees, or in places liable to the Spring-froſts, if they be of the *auvernac* ſort, we muſt let them be of the ſpecies called *fourmanté noir*, as being hardier and more able to reſiſt the froſts and blights. This is alſo earlier than the other ſorts of *auvernacs*, and when intermixed with the ſort called *franc-auvernac*, ſucceeds yet a great deal better. In Vineyards of the white Grape-vines we may mix ſome of the ſort called *Meliers*, or whichever kind we think moſt likely to agree with the genius of the ſoil where we intend to plant.

We may alſo mingle ſome of the *white auvernacs*; though this is a tender ſort of Vine-plant, and liable to blight and to be damaged by froſts. It is beſides difficult to gather, becauſe being ſooner ripe than the other ſorts, the gatherers who cut the cluſters, let the greateſt part of the Grapes fall to the ground, which they will not take the trouble to pick up, eſpecially if they be employed by the *Bourgeois*. But to avoid this inconveniency, we have only to plant them in ſpots by themſelves, when they may be gathered before the other Grapes, as ſoon as they are ripe.

This ſort is that which is commonly planted in moſt ſoils, produces an excellent Grape, and yields a large quantity of Wine of a moſt excellent quality.

It is to be obſerved, that in ſoils of a ſandy nature, mixed with pebbles, the ſeaſon for planting and inter-planting is in the time of Advent, and continues till Winter begins, without the leaſt apprehenſion of the plants being damaged by the rains, as the water does not lie on ſuch ſoils as it does in ſtrong ſtiff land.

Trees are never to be planted in Vineyards on any pretext whatever, nor are we even to ſuffer any legumes to grow among the Vines; ſo that peaſe, turnips, beans, citruls, and above all cabbages, are to be altogether proſcribed. Notwithſtanding, the Vignerons, who find their account in theſe plants, will tell you they are ſerviceable, as attracting and ſupplying nouriſhment to the animals called *turcs*, which would otherwiſe prey upon the Vines; but what they ſay deſerves no regard, for they both ſtarve the Vines and wear out the ſoil.

All Vineyards are not obnoxious to the *turc.* But at all events, in Vineyards where they are, we may allow of planting of beans, but then the quantity of them muſt be very ſmall.

The great heats often hatch certain diminutive animals already noticed, called *gribouris*, which are very miſchievous among Vines, in Summer, by devouring the Grapes, and by corroding the roots in Winter. It is pretended by ſome, that when theſe noxious animals, inveterate foes to Vineyards, find out the beans, they quit the Vines to feed on them, in which caſe, the planting of beans in Vineyards may be allowed. When the caſe is otherwiſe, and that your grounds are free from both *turcs* and *gribouris*, no legumes muſt be ſuffered to be planted. The Vine-dreſſers have a trick of making their maſters believe that their Vineyards and plants are peſtered with theſe inſects, that they may have leave to grow legumes in them. But we ſhould beware of giving too eaſy credit to what they ſay on this article, as well as many others, the general drift of all they ſay being to promote their own intereſted views, whilſt they pretend to be wholly governed by a concern for their maſter's intereſt. Wherefore the ſureſt and ſafeſt way to proceed, when the maſter has not leiſure to examine into the matter himſelf, is to ſuffer no legumes to be planted among his Vines on any pretence whatever.

Some Vineyard huſbandmen, who have both trees and legumes growing among their Vines, ſhall yet make a larger quantity of Wine, ſometimes even more than the Bourgeois who manure and dung the ſoil much better; but the reaſon is plainly this, that as they labour for their own account, ſo they give their Vineyards all the neceſſary dreſſings, ſuffering nothing to go to wrack for want of care or attention.

Pruning the Vine.

The pruning muſt be begun in February in fine weather. Thoſe Vignerons who are expert in pruning, never miſs to take off all the *martinets and druges* from the Vines they prune. The Vigneron muſt take particular care when he lops the *druges*, that he do not with the ſame ſtroke cut off the *coſſon* which joins to it, as is often the caſe when he is more haſty than wary in his work.

There are ſome who fancy that were the Vines not to be pruned till the ſap begins to ſtir, more Wine might be obtained than is commonly done. But this is not eaſily carried into execution. For when the ſap mounts but ſlowly into the ſtem or wood, which happens when the Winter has proved long, we ſhould find ourſelves ſo overpowered with work, that what between pruning, and labouring, and tying, the Vignerons would not know on which ſide to turn themſelves.

Too much wood muſt not be left on the Vines, from the conſideration that they are but young. For this would ſo effectually exhauſt them, that they muſt inevitably periſh in two or three years after having yielded a good quantity of Wine, unleſs proper care has been taken to keep the Vineyard in heart, by a good dunging, and that too on a ſoil of itſelf naturally rich and ſubſtantial.

To recruit the Vineyard we ſhould leave on the Vines ſome ſhoots, and ſometime after, cut or lop the old *mouchets* or ſhoots, as taking up too much room, and draining the ſtem of a conſiderable part of its nouriſhment, and laſtly as yielding but a ſmall proportion of Wine for the quantity of wood left on them. It is alſo of importance to hinder the Vignerons from cutting the young *mouchets* or ſhoots down to the ſtock, a practice they are much addicted to, as their labour is ſooner at an end, and as he thus ſaves himſelf the trouble of guiding and binding them to the *pouée*, and has moreover a greater quantity of Cuttings and Vine-props to burn. However, the young wood commonly produces no Grapes, eſpecially in red Vines, except when it ſtands on old wood, but not immediately on the ſtem. They who, according to the uſage of the country, are obliged to bare the roots of their Vines when they prune them, ſhould never begin this dreſſing till the Winter is entirely over, leſt they ſhould endanger their periſhing, a misfortune which befell not a few in the year 1709.

ARTICLE SECOND.

Trenching and dreſſing the Vineyard.

This is the proper place to treat of the *ſauterelles*, as well as concerning the manner of making them; but I omit ſaying any thing about them, as they are expreſsly prohibited, and are never allowed of in any court. Thus if you inſiſt on your Vigneron's making forty trenches in every *arpent*, conformably to the cuſtom of Orleans, he muſt actually make the number required; and ſhould he alledge, that in lieu of trenches, he has made *ſauterelles*, he would certainly be caſt with damages to his maſter for the loſs he might have ſuſtained, by making ſuch *ſauterelles*. This new method of laying the young wood to ſupply the place of decayed Vines in Vineyards, was contrived by the Vignerons only to ſave themſelves the trouble of making trenches, which is much harder work than making *ſauterelles*. On this account, the Vignerons, except when they work for themſelves, never make any, at leaſt as ſeldom as they can help, whether it be becauſe they do not know how to go about it, which is generally the caſe, or that they will not take the pains.

To make a trench as it ought to be, we muſt bare the roots of the ſtock and bury or earth it entirely in the *ſoulage*, ſo as that the branches may be laid even with the ſurface, and the inclination touch the good earth. It is eſſential that the principal ſhoot occupy the place which the ſtock had before laying; nor muſt it be placed in that ſituation till after it has been made to paſs over the ſtock. We muſt be ſure alſo to put the *anneau* or ring always near the *pouée*; the longeſt ſhoots are thoſe we are to lay in the places which are moſt diſtant from the ſtock.

When the wood intended to be made uſe of as layers happens to be old, it is attended with two advantages; the firſt by preventing the wood from ruſting in the ground, which might otherwiſe probably be the caſe, were we to begin too early to make our trenches, ſhould the wood be too young, or ſhould heavy ſhowers happen to fall ſoon after the laying: the ſecond, in that we may reap the benefit of all the fruit the following year, which otherwiſe we ſhould have been under a neceſſity of burying.

When our trenches are filled about half a foot deep with good earth, we muſt be ſure to put in a baſket of dung to every two ſtocks, which ought never to furniſh more than five trenches. The matter has been thus ordered by the *Coutumes*, for this probable reaſon, that no more can well be made of them, without hazarding the ſpoiling the Vines. It is not abſolutely neceſſary to put dung in the trenches; but if it be done, it is but reaſonable to allow the Vigneron a ſufficient recompence for the ſurplus time it may have coſt him, as he is not obliged to do it.

The uſual time of ſetting about our trenches is in March, and continues till

St. John's Day; and ſuch trenches only as are made within this period are admiſſible in law. For my own part, it is my private opinion, that the propereſt time to ſet about it is when the ſap begins to mount in the wood, between the ſeveral prunings, and between the firſt dreſſing and the tying up the plants; we muſt not put it off longer, in order to avoid an inconveniency we are liable to fall into by planting in a more advanced time of the year, in which we cannot venture to dig the ground for fear of wounding the roots of the Vines, which is of great detriment to them, as the circulation of the ſap is then in its briſkeſt ſtate.

When we dreſs or labour our trenches the year after they have been made, we muſt be careful to lop all the *coſſons* or young ſhoots which have ſtruck roots near the ſurface, as they would drain the reſt of the plants of their ſubſtance, which would even periſh through cold, or be burnt up with the heats, both of which ſoon penetrate all the plants which are not deep in the ground, ſo that the whole Vines would be ſpoiled.

Firſt Dreſſing.

In ſtrong land, the firſt dreſſing is given in March, provided the ground be ſound and in heart, and there is no likelihood of rain. In other ſorts of ſoils, they commonly put it off till the latter end of April, if the weather is dry, or there happen any ſlight froſts, and when the Vines are not in any great forwardneſs. This time of dreſſing is much the better of the two, as the weeds and graſs are then more eaſily deſtroyed, which is the ſole reaſon for which the dreſſing is given. We muſt be very careful when this work is doing that we do not uncover the dung laid in the *pouée* before Winter; for ſhould it be ever ſo little expoſed, it would infallibly attract the froſts uſual at this ſeaſon of the year.

In order to judge when a Vineyard has been well dreſſed, we muſt examine whether the *pouées* which ought to have been raiſed when dreſſed, next after the Vintage, be flatted in ſuch manner that the *pouées* and *ornes* be on a level with each other; whether the graſs be ſo dug down that nothing appear but the roots; whether the ground has been *dug* to a good depth, in the *pouées*, and eſpecially near the plants; and laſtly, whether the Vigneron has pulled up the graſs which often ſticks cloſe to the roots, and cannot always be taken away with the inſtrument uſually employed in this ſort of work. When this is done, great care ſhould be had to pluck up the chien-dent or dog's-graſs, which if properly done, muſt be by the roots, entire and without breaking, and then burned. A lazy Vigneron will ſeldom take the pains to do it, unleſs in his own Vineground. The way to do it eaſily, is to dung well the Vineyard, and let it lie without ſtirring till the year after, when theſe weeds never fail to throw their roots upwards in ſearch of nouriſhment, ſo that when they are got between the mold and the dung, they may be taken up with eaſe.

If the Vigneron is not hearty and honeſt in performing his work, he may impoſe on his maſter, by going about this ſort of buſineſs, when he makes *ralées* or *patées*, and by employing part of the mold he has dug up in covering ſuch as he has no mind to dig, a practice we cannot too much guard againſt, the thorough digging being of all operations that which is moſt eſſential to a Vineyard. When we think there is reaſon to apprehend the coming on of froſty weather in the Spring, we muſt give over working in our Vineyards, nor allow any graſs to be cut in them. We muſt alſo make our Vignerons leave digging them after heavy ſhowers; when it will be convenient to leave it off for a day, eſpecially in ſtiff ſoils: for were we to dig ſuch land before the rain has had time to penetrate them, or to run off, we ſhould convert them into a miry puddle, ſo that all our labour and pains in digging would be thrown away.

Binage, or ſecond Dreſſing.

This dreſſing may be given in ſtrong land about the twentieth of May, if we have no reaſon to be afraid of froſt. It is in this ſecond dreſſing we muſt ſtir the dung, which was left untouched in the firſt. This dreſſing is proper in dry weather, as the graſs and weeds are then more eaſily deſtroyed.

In this, as in every other dreſſing, the graſs and weeds muſt be turned down, ſo as that the roots only may be to be ſeen. Negligent and lazy Vignerons content themſelves with digging without turning them down, when, inſtead of being killed, they take root again. This bad practice ſometimes happens through negligence, oftner from covetouſneſs, and never from mere miſtake, the motive for it being that they may be able to keep their cows at the maſter's coſt, whilſt they take care to keep their own Vineyards as neat as poſſible.

It is neceſſary to charge the Vigneron, that he do not begin this ſecond dreſſing, until he has given the maſter notice; becauſe, as this work, or ſecond dreſſing, is ſo cloſely followed by the third, and there being no operation between the two, a Vigneron, who had a mind to cheat his maſter, might make him believe that the laſt Vines which have had their ſecond dreſſing, are actually the firſt of the third, an impoſition very common with them. On which account it is abſolutely neceſſary, that the maſter, in perſon, viſit his Vines as often as his Vigneron has completed one dreſſing, and is ready to enter on a new one. He muſt alſo make him carry on his dreſſings in a regular order; for were he to be ſuffered to do a little firſt in one place, and then in another, he might the more eaſily deceive him. A Vigneron who is diſhoneſt may very eaſily impoſe on his maſter on this occaſion, without his being able to diſcover the cheat, after an heavy fall of rain; for ſlight ſhowers do not give the ſame opportunity.

Rebinage, or third Dreſſing.

The *Rebinage* or *third Dreſſing* ſhould be begun on one of the firſt days of July and even earlier, if it conveniently may be, and muſt always be completed before the harveſt begins: becauſe, as many Vignerons go to work at the latter, they will often return ſick, or ſo ſpent with fatigue, as to be altogether incapable to go through this buſineſs in a proper manner:

or elſe, as the Vintage, at leaſt that of the Auvernacs, ought to come on ſhortly after the harveſt is over, the Grapes have not time to benefit by the third dreſſing. The Vignerons, who might with reaſon apprehend a retrenchment of their allowance for this dreſſing, were they to miſs giving it, as in fact they could make no claim to it, would certainly tell their maſters, in order to perſuade them to have it done, that it is always attended with advantage, even on the very eve of the Vintage. I muſt acknowledge that what they advance is not altogether deſtitute of truth; for if it is of no ſervice to the Vines, it is at leaſt of ſervice to the Vignerons, as the mold being thus rendered eaſier to be worked, coſts them leſs labour when they dreſs it after the Vintage. It is notwithſtanding true, that if the Vines ſhould happen to be over-run with graſs, this dreſſing might be carried on till within ſome few weeks of the Vintage. Some do not attempt it till the Vintage has been wholly ended, an operation in all probability productive of no kind of utility to the Vineyard.

The drier the weather turns out, the more ſerviceable is this dreſſing, as by digging the earth, the chaps made by the heats are filled up, by which means the ſtocks or roots of the plants are kept cooler and moiſter. No one will preſume to contradict this doctrine, if he be not a Vigneron, and then only, when he is at work in a Vineyard which is none of his own, becauſe his labour muſt be augmented by it. I muſt however allow, that when the heat is violent, we muſt refrain from touching our Vineyards, as this would cauſe the Grapes to be burned up, even though on the point of taking a colour.

We muſt therefore be exceedingly careful to watch the proper time for this third dreſſing, and by no means withhold it on pretence that there are few or no

Grapes in the Vineyard. For if it is omitted, a crop of weeds will ſpring up, the ſeeds of which ſhedding when they come to be ripe, will remain all Winter, take root and come up in the Spring, and never fail to damage the Vines.

Quartage, or fourth Dreſſing.

Sometimes a *fourth Dreſſing*, called *Quartage*, is given to the Vineyard. This muſt unavoidably be done in Vineyards, which have been dunged the preceding Vintage, as well as in wet years, becauſe the frequent rains, together with the dung, produce weeds, which exhauſt the ſoil and keep the Grapes from thriving and ripening as they ſhould. The Vignerons are not bound to give this dreſſing, unleſs by expreſs agreement for that effect, a thing which ſhould never be done, as he could not poſſibly find time to do it, though he certainly would be paid for it.

The beſt way is to make them do it when wanted, and then pay them for their extra-labour. The Vignerons have themſelves ſettled the price by a miſtake: the occaſion was this.

In Winter, 1709, the froſts having killed almoſt all the Vines of the *Orleanois*, they cut them down to the ground; and as the greateſt part of them puſhed out nothing but wood, and even that next the ſtem or foot, ſeveral thought they might as well ſave the *rebinage* or ſecond dreſſing, as what ſeemed unneceſſary to the Vineyard in the preſent ſituation, ſince they could expect no fruit that year. They were for ſubſtracting from the pay of the Vignerons, three livres per *arpent*; but it having been repreſented that ſuch a diminution was rather exceſſive, they accepted of the deduction the Vignerons taxed themſelves at of forty *ſous* for every *arpent*; which is certainly a matter of fact; for the Vignerons who performed the fourth dreſſing the year following, took no more than the price now mentioned, although they had to work in very ſtiff land, for which they received not leſs than thirty *livres* for the dreſſing of every acre; ſo that in ſtrict juſtice, people needed not to have exceeded that diminution, although, to deal fairly, it muſt be allowed that this conſideration is not near ſufficient, ſince it is but fit they ſhould get a livelihood by their work; nor do I think three livres *per arpent* too much to allow them, provided they do their work as they ought; for if you do not keep a watchful eye over them, they will do it in a very ſuperficial manner.

When the Vignerons employ day-labourers to aſſiſt them, which they commonly do in dreſſing-time, the maſter ought always to examine their work, and particularly not to let them quit one ſpot before it is thoroughly laboured, in order to begin upon another; for theſe folks, on pretence of ſearching for Vines which grow in places fitter to be dug, by this means give time for the graſs to grow, ſo that a very ſhort while after, they can ſcarce diſtinguiſh what has, from what has not been laboured at all ; and thus confounding one dreſſing with another, they will impoſe on the maſter, by making one dreſſing ſerve inſtead of two, and that often a very ſlight one into the bargain.

About the fifteenth of Auguſt they tie the young ſhoots to the props, and lop the ends of the large ſhoots, except thoſe which are to be laid the year following, as this wood ſometimes can hardly be too long. This ſlight operation ſerves to make the Grapes larger and ripen ſooner, as well as to ſtrengthen the wood.

We muſt take care, immediately before and after, and even during the Vintage, that the Vignerons do not take off the young ſhoots from the Vines, to give them to their cows; for they can never do it with precaution ſufficient to hinder their wounding the young branches, and ſo expoſe the wood to be killed by the froſts; not even when they promiſe to take none but the ends and not to do it the croſs or wrong way, are we to allow it to be done: on the contrary, the leaves muſt not be touched till they fall of their own accord.

If it be true, as it cannot be doubted, that the Vignerons have many other ways of impoſing on their employers beſides theſe mentioned, even when they are ever ſo watchful, it will be eaſily credited, that they impoſe ſtill more on thoſe who underſtand nothing of Vine-huſbandry, nor of the proper dreſſings to be given, or if they do, are remiſs in ſuperintending their buſineſs, ſcarce ever ſetting foot on their plantations, except it be perhaps in the Vintage-time, becauſe they rely entirely on the honeſty of their Vignerons, who are not always poſſeſſed of this virtue in the degree to be wiſhed for; accordingly this is the reaſon why ſo great a difference is uſually found between a Vineyard which has been neglected, and another which is carefully kept becauſe it belongs to a Vigneron.

All who have gained a perfect knowledge of the management of a Vineyard by their application to improve it, will readily agree that it is then only profitable to the poſſeſſor, when it is planted in a good ſoil; when it has the neceſſary proppings and dungings; when the plants are well choſen, and of a ſpecies agreeing with the nature of the land in which they are planted; and laſtly, when it has all the requiſite dreſſings given it, at the ſeaſons, and in the manner above laid down.

The Vignerons will always certainly form a world of objections and difficulties on moſt of the articles contained in this and the preceding chapters. I could be glad, that they who make ſuch, would be pleaſed to communicate them; when I will

I will endeavour to give them a ſatisfactory anſwer, although I eaſily foreſee that this will lead me into a detail which I could gladly wiſh to avoid as tireſome to my readers, as well as bringing on my back the whole body of the Vignerons; although, if I am put to it, the diſhoneſt part of them may happen not to find their account in it, as I may poſſibly in my anſwers lay open many things of which they are not aware; and ſome too there may be among them, who may take advantage of my not having diſcloſed the whole of the tricks by which they impoſe on their employers, from a perſuaſion I had no more to expoſe; but theſe men will find themſelves exceedingly miſtaken, when the contrary appears, as it moſt certainly will.

Moreover, they may be aſſured, it was not my deſign in the leaſt to injure them in the opinion of their maſters; my only motive was to bring back ſuch as may have been led aſtray, to a ſenſe of their duty, that they may have the ſame regard to juſtice, and to the intereſt of thoſe they ſerve, as when they work on their own account.

ARTICLE THIRD.

Props, Binding, Unbudding the Vines, and tying the Shoots.

When the Vine-dreſſers take out the ſticks or props, they ſharpen them at the ſame time, when they hardly ever fail taking off more wood than is neceſſary, this going towards their fire-wood. Were they to ſharpen them at both ends the firſt year they are put into the ground, they would have no more to do the ſecond year, but to ſtick in the ground the end that was upwards before; and in this manner the Vignerons contrive matters, when they ſtick their own Vines. But when they work for a maſter, it very often happens, though never through inadvertency, that they give the Vine-props the *coup de grace*, which is done, when with the back of their pruning hook they give ſeveral blows as hard as they can about the middle of the props, which they almoſt always break in pieces; whereas when the ſticks are their own, they handle them in a much more cautious manner. And for this reaſon the maſters cannot poſſibly diſpenſe with allowing them ſuch hedges as are on their grounds; as they cannot do without fire-wood, and moſt of them will have it without buying; wherefore, if they are refuſed the cuttings of hedges, they muſt neceſſarily burn their maſter's Vine-props. They among them who go to work with the greateſt cunning, endeavour to provide ſticks for their maſter's Vines, very ſhort and blunt-pointed, in order to make them fancy they are as great œconomiſts as they can, but this is no proof that they do not burn much longer and better ſticks than theſe ſhort blunt ones they make uſe of.

When a Vigneron who works for a maſter, happens alſo to have Vines of his own, it is no eaſy matter to prevent his ſtealing his props; and if he is not a blockhead indeed, he will take care never to take any new ones, as this might be eaſily detected, by making enquiry of the merchant of whom he might pretend to have bought them, whether he had ſold him any for his own uſe. He will be more apt to purloin ſuch as have been a year in uſe, which being once mixed among his own, can hardly ever be diſtinguiſhed from them: there are however ſeveral ways of detecting them; but theſe it is thought proper to ſay nothing of at preſent, as the Vignerons might, and certainly would, take advantage of the diſcovery.

In a well-managed Vineyard, it is ſufficient to allow twelve bundles o props for each *arpent* of the Auvernacs, and eight bundles to an *arpent* of the white Vines, becauſe theſe may be tied up *par anneaux*, and becauſe the ſpace between the rows is void or empty, whereas in the Auvernac ſorts it muſt be full: the Vignerons put even fewer in their own, as they are always much better huſbands in their own concerns than in thoſe of their maſters; and this is ſo true, that good Vine-props will, in the Vineyard of a Vigneron, laſt upwards of five-and-twenty years, which is a fact I had from their own mouths, whereas the *Bourgeois* proprietors are obliged to renew them every ſeven or eight years; this is owing to the Vigneron's management in never ſharpening their props but when the wood is decayed; as for what are ſound, they content themſelves with ſcraping the ends ſtuck in the ground with their pruningook, and cutting down the other end he year after.

From all that has been ſaid on this ar- cle, it appears that it is entirely owing to he Vignerons, who work for maſters, that he Vine-ſticks are riſen ſo conſiderably in ice; becauſe they burn a vaſt quantity f them, and do not huſband them care- lly enough when they ſtick them in the ound.

Binding the Vines.

To order it ſo that the Vine ſhall be s ſubject to be killed by the ſpring oſts, they muſt be laboured or dug as on, and tied as late as poſſible, even en the ſhoots are already in conſider- le forwardneſs, ſince it is much better run the riſk of loſing only a part of em by the winds, than to loſe the whole the froſts which ſometimes come on en the Vines are already much advanced.

vanced. Some Vignerons maintain the contrary, and aſſert that the Vines can never be tied ſoon enough to prevent the ſhoots from being bent or damaged by the winds; for my own part, I ſhould imagine it beſt to let ſome part of them always remain untied as long as we can, eſpecially thoſe on the lower parts of the ſtocks, becauſe theſe are much more obnoxious to ſuffer from the froſts, and leſs expoſed to the winds than the other ſhoots.

It is true, a Vigneron who is over anxious to have his maſter's work forwarded, that when it is done, he may do day's-work for others at a better time, or elſe work for himſelf in his own Vineyard, or, in a word, from ſome other probable view of profit or advantage, will never fail to alledge that ſuch a precaution is exceedingly unneceſſary, becauſe the Vines which are not tied are froſt-bitten like the others. The anſwer is, that although it ſo happen ſometimes, yet it is a fact that Vines, which are left untied, are hardly ever froſt-bitten, whilſt the Vines which are tied are entirely killed. Moſt Vignerons follow this method, when they work for themſelves. Moreover it is never proper to tie a vine before it has been laboured or dug round; this dreſſing is much more eaſily given, becauſe the ſtake or props being ſharp-pointed, are a great plague to the workmen; ſo that they cannot dig it ſo well and ſo neatly as they otherwiſe might.

Unbudding and tying the ſhoots.

There is ſo little to be ſaid concerning unbudding, as to render it needleſs to make a ſeparate article of it: only it s neceſſary to take care that this dreſſing e given neither too early nor too late; ot too early, to hinder the Grapes from eing carried off with the ſhoot that is pped; nor too late, to hinder the ſhoot to be retrenched from waſting ſome of the nouriſhment of that which is to be left on.

It is proper to begin tying the ſhoots betimes; and in order to do it as it ought, it muſt be done by two ſeparate operations. The firſt is tying all the lower ſhoots only, to prevent their being intangled in each other at the middle and upper ends; by uſing this precaution, we avoid breaking them when we attempt to part them in order to tie the whole. The ſecond operation is tying all the ſhoots in general. When there happen to be ſhoots conſiderably larger than the others, it is neceſſary to tie them all, both above and below, at the firſt operation, becauſe the winds might break them, were they to be left looſe, in order to wait till they ſhould become all of a ſize, a circumſtance to which the Vignerons never almoſt pay the leaſt regard, except when the Vineyard they work in happens to be their own:

for then they obſerve it with a moſt ſcrupulous exactitude.

ARTICLE FOURTH.

Parage, or dreſſing after the Vintage and Dunging.

If the ground be not too dry after the Vintage, we may dig round all our Vines, except ſuch as we intend to dung before Winter, becauſe as it is put in the row, it could not be covered with any earth, but ſuch as muſt be thrown down from the ſpace between the rows; ſo that whilſt we cover the dung, we cannot avoid digging up what has been hitherto left undug; a different method is obſerved in Vineyards which have *paillotes*, becauſe in theſe it is not quite ſo eaſy to bury the dung as deep as in the rows of the uſual breadth.

When the Vignerons give their Vines the *Parage*, they will often only ſcratch

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the ground, and even that as ſlightly as they can, to ſpare themſelves the fatigue of doing it as it ought. This dreſſing is notwithſtanding very hard work, when done as it ſhould be; for whereas in the ordinary dreſſing, they only ſtir and turn down the mould, in this it is taken up in order to its being carried to the row, which muſt be elevated and ſquare; and the higher and ſquarer it is, the more earth is to be fetched from the voids between the rows to give it this form. They who are ignorant of the advantages ariſing from this dreſſing, are ſeldom at the pains to ſuperintend it, becauſe ſuppoſing it of little or no importance, the Vineyard being then ſtript of its fruit, they fancy it may very ſafely be left to itſelf: notwithſtanding it is of exceeding great benefit when performed as it ſhould be, the mold being thereby much better wintered, as they call it, that is, more benefited by the froſts and ſnows, and as all the dung which was put in the ſpaces between the rows is thus taken away: for when it has been neglected to be ſtirred when this dreſſing is given, it does the Vineyard more harm than good, becauſe the roots inſtead of ſtriking downwards into the ground, riſe upwards in ſearch of nouriſhment among the dung; and if they are through careleſſneſs left uncut in the beginning, they never fail to ſuck up the whole nouriſhment of the ground, and hinder its reaching ſuch roots as are deeper in it.

Winter Dung.

It is always preferable to carry the Winter dung before the *Parage* of the Vineyard is done, and rather in dry, than in rainy weather, becauſe, as the rain makes the dung heavier, it is more difficult for thoſe who carry it to walk; which is partly the reaſon why the baſkets are not ſo full as they ſhould be, eſpecially when the ſeller is alſo employed in conveying it into the Vineyard; and this extraordinary weight is advantageous to thoſe who want to impoſe on thoſe it is delivered to. To order it ſo as that a *hottée* or baſket of dung ſhall be a ſufficient one, we ſhould leave no vacant ſpace at the bottom of it, and fill it till it will hold no more; in order to this, we muſt put in firſt the beſt rotted dung, and afterwards ſuch as is leſs ſo; for were the longeſt to be put in firſt, it would be a difficult matter to prevent vacant ſpaces at bottom. They who want to impoſe deficient, in place of full baſkets, pretend to throw in the dung with violence, although they do it ſo ſoftly, that you have no occaſion to warn them not to break their baſkets.

The dung which is carried into the Vineyard after the Vintage, and before the Winter, muſt always be buried in the rows, which muſt be ordered to be opened before it is put in, and ſhut immediately after ; for when it is put in the ſpaces between the rows, if there ſhould come on rainy weather or heavy ſhowers, its nutritious juice would be loſt, if the ground be on ever ſo gentle a declivity ; and if it be not, it retains the wet and ſnow ſo long, that the deepeſt roots of the Vines cannot feel the ſun's warm influence, at leaſt in cold and wet ſoils, till towards St. John's Day, which is the cauſe that they bud later than other Vines ; and when it is put in the rows, it requires a ſmaller quantity than when put in the ſpaces between the rows, in which there are always fewer roots than in the rows.

When the ſoil is not of any great depth, the dung ſucceeds better in the ſpaces between the rows, becauſe it requires a good bed of earth to allow us to labour it without baring the dung, which was laid in the rows before winter. Moſt Vignerons aſſert that it is always much better in the ſpaces between the rows, but the reaſon is that it is much more laborious work to bury it in the rows, and alſo that we lie under no obligation to give them any thing for it: for were you to offer them any extra-allowance they would ſoon change their note.

Different ſorts of Dung and Litter.

Dungs are of three ſorts; *cow-dung*, which is the beſt of any for moſt kinds of ſoils; *horſe-dung*, for ſuch as are cold and wet, though it laſts not ſo long as *cow-dung*, as being hotter and poorer; and laſtly, *butcher's offal*, conſiſting of the dung of various animals. This laſt is the leaſt valued of all, as containing ſcarce any *litter*, and is, for the moſt part, mixed with the entrails of the beaſts they ſlaughter, which, in Winter, draws the crows, which ſtir the ground in queſt of its contents, which they can ſmell, carry off one part of the dung, and lay bare the other to the air, which impoveriſhes it.

There are likewiſe ſeveral ſorts of *litter*; thoſe conſiſting of ſtraw or ſtubble are the moſt valued; the other ſorts are of no great uſe: that conſiſting of the leaves of trees is abſolutely good for nothing, and is never employed by the Vignerons but in caſes of extreme neceſſity, and when the cows they keep are their own, becauſe as this kind of litter makes a cloſe and compact dung, they would not ſo well find their account in it, were they to diſpoſe of it, either in the heap, or by the baſket; not in the heap, as it would make no great ſhew; not by the baſket, becauſe theſe would contain a larger quantity of it than they are willing they ſhould. This ſort of dung does not laſt long in the Vineyard, and is inferior to that in which the litter is not quite conſumed or rotted, becauſe being compact and in appearance like an ointment, it cannot be ſo well ſeparated and incorporated with the mold. They who ſell their dung in the heap are ſeldom loſers, as knowing both the quantity and quality; the buyer on the other hand is almoſt always deceived, as being wholly unacquainted with either, at leaſt, unleſs they have been long uſed to buy it on this footing: it is therefore much the ſafeſt and beſt way to purchaſe it by the baſket, delivered in the Vineyard.

Spring-dunging.

When any dung is put in the Vineyard towards March, it muſt be quite covered over with earth, becauſe if this be not done, it will never fail attracting to the Vines the froſts which come on at this ſeaſon, as has been ſaid above.

As ſoon as the dung is laid on, after examining and counting the number of baſkets, we muſt bury it the ſame day, becauſe the drought impoveriſhes it, and poſſibly the Vigneron may purloin ſome of it either to dung his own Vines, or elſe to cover ſome ſpot of ground he intends to ſow or plant for his own uſe; and it is certain ſome have been ſuch knaves as to do ſo.

We muſt be very cautious how we ſuffer ourſelves to be led blindfold by a Vigneron, when we deſign to dung our Vineyards; ſome have been known to get their maſter to lay on to the amount of from thirteen to fourteen hundred baſkets on an *arpent*; they who dreſs Vineyards dunged after this manner find their account in it, as the more they are dunged, the leſs labour it coſts to dreſs them, and the greater quantity of graſs is produced to keep their cows, as well as of wood or cuttings for fuel. In good ſoils the Vineyard is to be dunged only between whiles, or from time to time; thus, it is ſufficient to allow them from ſeven to eight hundred baſkets to an *arpent*, provided they are dunged once every five years, and that the baſkets are large. Over-dunging is prejudicial to the Vines, as cauſing it to throw out too much wood, giving the Wine a heavy reliſh on the palate, and making it apt to grow mothery. As for poor land, this muſt be allowed to require more frequent dungings, and muſt have not leſs than a thouſand baſkets to an arpent; it is certain that were we to omit to dung ſuch for too long a ſpace of time, the ſoil would become ſo hungry and ſtarved, that the Vines would die within a few years.

Dung which has been too much, or not ſo perfectly rotted as it ought, is very bad for a Vineyard; when it is too much rotted, it becomes like an ointment, and cannot be parted ſo as to incorporate with the earth, ſo that it does not produce all the benefit that might have been expected from it. When it is not enough rotted, it has no ſubſtance, and conſequently contributes little or nothing to the fertilization of the ſoil.

They who ſell it by the baſket are very careful to avoid the former of theſe extremes, and endeavour as much as they can to fall into the latter, which they judge beneficial to them, as it coſts them much leſs to make a baſket of litter juſt moiſtened in a cow-houſe, than to make a baſket of well-conditioned dung.

The young Vineyard, when over-dunged, produces more wood and graſs than fruit, eſpecially when it is over-pruned, and in wet years; for which reaſon it is ſufficient to allow theſe ſix hundred baſkets to an *arpent*: a Vineyard of ſome ſtanding requires larger and more frequent dungings, otherwiſe it yields but a very trifling quantity of Wine. It is true, this trifling quantity would be of a ſuperior quality, and would be preferred by a Wine-merchant to another ſort, produced by a younger and better dunged Vineyard.

But in general, without paying any regard to this, ſince it is uſually bought at as low a price, it is more advantageous for thoſe who make Wine, to keep none but young Vines, and theſe well dunged, as they reſiſt accidents better than old Vines.

Although mention has been made of only two ſeaſons for carrying dung into the Vineyard, Spring and Winter, this operation may however be done at any time of the year, provided we have no cauſe to be afraid of froſts in the Spring, and that in Summer the ground is not too dry to be dug deep enough to cover the dung; for if it be not buried, the heat would ſoon impoveriſh it. This laſt is undoubtedly the beſt ſeaſon in the whole year, and that wherein it beſt ſucceeds, becauſe the earth having been lately ſtirred, the nouriſhment in the dung is more eaſily communicated to the roots of the Vines, the ſap of which is then in its briſkeſt motion, and conſequently accelerates the effect; it ſeems therefore altogether unneceſſary to make a pit to rot the dung in, as its nutritive juices muſt be loſt in it; whereas it turns entirely to the benefit of the Vines, when carried into the Vineyard immediately from the cow-houſe; however it ſhould be left for a fourth night in the heap, that the height of its fermentation may be over, and the litter be all well moiſtened, which may not have been ſo thoroughly mixed with the dung as it ſhould be. We may purſue this method with the greater ſafety, as the Vignerons are very exact in conforming to it, when they have any dung to lay on their own Vineyards.

To avoid the diſputes which ſo frequently happen between Vignerons and their maſters or the Bourgeois who buy their dung, it might be of ſervice to ſettle the ſtandard of the baſkets, as being a meaſure in common uſe: it would be eaſy to have two ſorts of them, ſmall ones for children under a certain age, and larger ones for grown perſons to carry the dung they might have to ſell. There would thus be nothing more to do, but to examine its quality, and then agree about the price.

CHAP. VI.

Of the Wine Preſs.

THE *Wine-preſs* is a mechanic power, contrived to expreſs the juice from the Grapes; and conſiſts in an aſſemblage of ſeveral pieces of timber, in different poſitions, forming three ſeveral pieces of carpentry, ſtrongly bound together, excepting the beams or timbers, which ſerve as a kind a kind of draw-bridge; and the ſcrew which moves them.

A *Wine-preſs* of the largeſt ſize is from thirty to thirty-three feet long, and from ten to twelve broad. In order to conſtruct one of theſe machines, they firſt dig the ground four foot deep, extending to a ſquare of ſixteen, in the moſt convenient part of the ſpot allotted for the ſituation of the Wine-preſs. In the middle of this ſpace, when dug, they build a ſmall pile or baſe of maſonry lengthwiſe, on a ſolid foundation, two feet thick and three high, ſo as to riſe one foot above the ſurface of the ground. Another wall is made parallel to this with the ſame dimenſions, extending acroſs, or at right angles to the preſs on the right and left, at the extremity of the ſpace dug, and at the ſame diſtance from the pile of maſonry in the middle, both in order to ſuſtain or bear certain parts of the preſs, and to keep the earth from falling in or ſhooting;

ing; the vacant ſpace remaining between the three dwarf walls, is neceſſary to give air to the timbers, and prevent their rotting.

The wall which muſt be built on the ſide where the *cheeks* or *ſide-timbers* are, being placed on the oppoſite ſides of the preſs, according as the conveniency of ſituation will admit of, muſt be as deep as the hollow of the *jumelles* or *cheek-timbers*, as will be explained hereafter; and the wall to be built on the ſide next the *fauſſes jumelles* or falſe *cheek-timbers* muſt project beyond the ſquare of the *baſon* by its whole thickneſs, which will be more eaſily underſtood by what follows.

On the dwarf-wall in the center, is placed longitudinally a piece of wood called *le faux chantier:* on that ſide where the *falſe ſide-timbers* are, is placed a beam called *ſouilliar*, and on the other pile of maſonry, which is next the *jumelles* or cheek-timbers, are made to bear the *der-*

nieres racines, or *baſes*, which croſs them. All theſe pieces muſt be placed on a level, in order to ſupport four *chantiers*, or *beams* placed on them at equal diſtances. Theſe *beams* muſt project about three feet beyond the wall and *baſon*, on the ſide next the *jumelles* or *cheek-timbers*, and muſt reſt on the *racines* or *baſe-beams* to prevent their riſing. The four *chantiers* or *beams* muſt have a ſlope on the fore part of about three or four inches, to facilitate the flowing of the Wine into the veſſel placed underneath the middle of the forepart of the *baſon*, in order for its reception.

Next, on and acroſs theſe four *chantiers* or *beams*, is placed the *baſon* of the preſs, and is compoſed of flat pieces of wood, called *pieces de maye*: their ends muſt be on a level with the upper part of the *chantiers*, which ſhould be notched or cut down about four inches all the length of the two ſides of the *baſon*, in order to receive and hold the *pieces de maye*, ſo that they may be forced cloſe together on each ſide with *wedges*, after having clayed the ſeams with *clay* mixed with *moſs*, to prevent the Wine from running through; theſe *pieces de maye* are joined together with plain ſeams or joinings, without mortice or dove-tailing, in order that they may be forced together more powerfully at both ends, by means of the *wedges* driven in between the notches of the *chantiers* and the edges of the laſt *pieces de maye*. All theſe *pieces de maye* muſt be ſomewhat raiſed in the middle, ſo as to form a kind of channel in every ſeam or joining, in order to facilitate the flowing of the Wine; and with the ſame intention an hollow *groove* is made quite round the extremities of the *pieces de maye*.

In the part deſtined to receive the *jumelles* or *cheek-timbers* on the right and left of the *baſon*, is ſunk a pit to admit of the conſtruction of a *cage* of maſonry, twelve feet in depth, by eight feet in length and five in breadth. One of the three piles of maſonry, which ſupport the *baſon*, ſerves here, on one ſide, as a wall for the *jumelles* or *cheek-timbers*, which are placed at the foundation of the *cage*, twelve feet deep in the ground, and from fifteen to ſixteen feet above the ſurface. Theſe are joined or knit by the *racines* or *baſe-timbers* which croſs them, on which are placed wooden *haſps* or *braces*, which bind the *cheek-timbers* together, except the hindmoſt, to which the *timbers* ſerve as *haſps*. Next is erected the maſonry, in which the ends of the *racines* or *foot-timbers* are faſtened, as alſo the ends of the *haſps*, in order to hinder the *jumelles* or *cheek-timbers* from ſtarting or riſing. The *racines* or *baſe-timbers* are to be placed contrarywiſe to the *chantiers* or *timbers*, which ſurround or croſs them at intervals of three feet, being dove-tailed into them with ſquare *renforts.* The void remaining between this maſonry, as has been ſaid, is not to be filled up, to prevent the *jumelles* or *cheek-timbers* and the *racines* or *foot-timbers* from rotting ſo eaſily as they would otherwiſe do, and to leave room to go down and work there in caſe of need.

The *jumelles* or *cheek-timbers* muſt be placed ſo as to occupy the middle of the *baſon*, and muſt be made inclining two inches outwards: the fronts and outſides of them muſt be planed ſmooth and ſquare; the hinder part may be left in the rough, as may the tops. On a level with the underſides of the *pieces de maye*, is made a *repos* of two or three inches, to help to ſupport them. The tops of the *jumelles* or *cheek-timbers* are joined or bound together with a *chapeau* or *capping*, on which is placed a *nut*, which is ſupported by a *coyar*, and in which reſides the whole power and reſiſtance of the preſs. This *coyar* muſt be faſtened with *keys* and *mortiſes* inſerted under the heads of the *jumelles* or *cheek-timbers.*

In the center of the other ſide of the *baſon*, are placed on the *ſouillar*, between the ends of the *chantiers*, two *fauſſes jumelles* or *falſe cheek-timbers*, ſomewhat more diſtant than the *true jumelles*, becauſe it is on this ſide that the *trees* are mortiſed into the *jumelles* ſo as not to ſhrink back, and becauſe they ſpread wider as they approach the falſe ones: theſe are ſupported by four *contrevents* or *braces*, two in front, and two on the ſides, which brace and keep them firm; theſe *contrevents* reſt on the *ſouillar* and on the *patoureaux*, and are mortiſed at the other end into the *falſe jumelles* near the middle; they muſt be bored four foot from the baſe, to allow the moving keys, on which the trees are to reſt, to paſs through.

The *falſe jumelles* or *cheek-timbers* muſt be tenanted below to receive the *têtars*, which are in the nature of large headed pins, which traverſe the *ſouillar*, and are mortiſed to half their thickneſs, that they may enter the *tenants*, and be bound with *keys*, which paſs through the falſe *jumelles*. The *fauſſes jumelles* are bound together at top by a *chapeau* or *capping*, and are ſupported by two *contrevents* or *braces* on the ſame ſide. The *contrevents* or *braces* are placed on the *patoureaux*, which meet in the *ſouillar*, into which they are dove-tailed, being reſted horizontally on a ſmall piece of maſonry of the ſame dimenſions, which is ſunk in the ground. There muſt alſo be on each ſide a large *contrevent* or *bracer*, which muſt run acroſs the *baſon*, and bind before and behind the *falſe jumelles* to the *true*. They are bound at the tops of the *jumelles*, and muſt have allowed them a ſlope of a foot and an half, in the part where they are mortiſed into the *falſe cheek-beams*.

There is likewiſe dug, on the ſide of

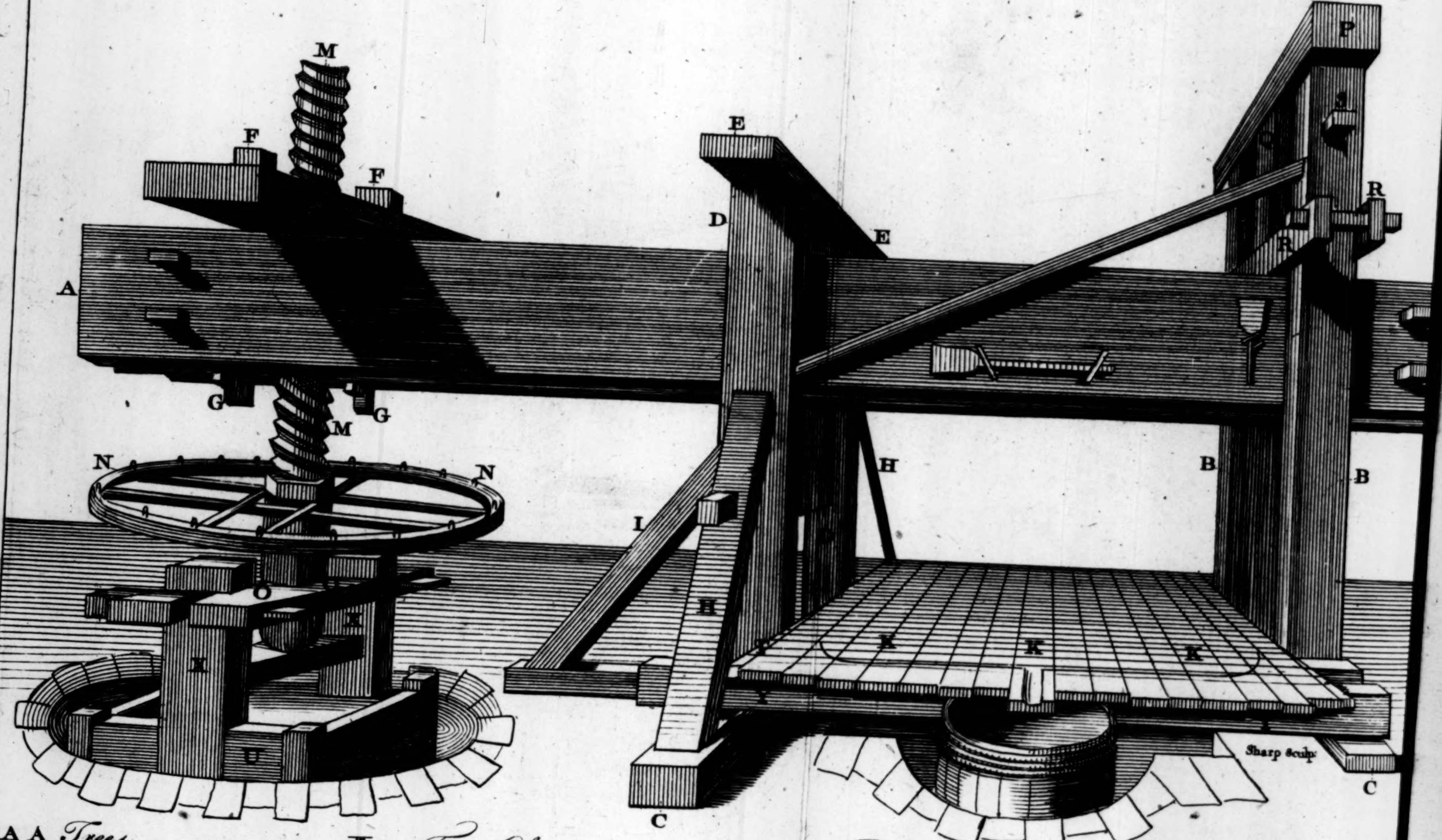
the *falſe jumelles*, at the diſtance of ten feet from the *baſon*, a *pit* twelve feet deep and ten feet ſquare, to receive the two *teiſſons*, which muſt be bound together at their lower extremities, and be ſeparated at the thick or upper ends, and about two feet at the ſurface of the ground, to allow room for the *ſcrew* to play between them. They muſt be bound together at their lower ends by *racines* or *baſe-beams*, in the form of dove-tails, with *renforts* or *haſps*, as muſt the *baſe beams* with *pins*: at the upper ends, within fifteen inches of the extremities, they muſt be faſtened together with *amoiſes* or mortiſes, *moiſettes* and keys, to prevent their ſhifting nearer to or farther from each other. The vacant ſpace of ground between the *teiſſons* and the *racines* or *baſe-beams* muſt be filled with rammed earth. The *mortiſes* muſt enter ſeven or eight inches into the body of the *teiſſons*.

In the center of the *amoiſes* or mortiſes muſt be a hole to admit a *ſcrew*, which muſt paſs through it in a perpendicular direction, and which muſt alſo be rounded in this part, and *alegée* or mortiſed to one-third of its thickneſs. A foot lower than theſe *amoiſes* or mortiſes, muſt be a *pallier* placed *en renfort*, from top to bottom in an oblique direction, for the *repos* or reſt of the ſcrew. On this *pallier* muſt be an iron plate: the *ſcrew* muſt alſo have a *pivot* for its *joument* or play. The *ſcrew* muſt be twelve feet in length by thirteen inches thick at top. The *tareau* or extremity of the *ligne eliſſe* or *ſpiral* line, muſt be ſmooth, and three inches and an half in diameter, and muſt form a right angle. The *ſcrew* muſt paſs through the center of a *wheel*, which is to be placed three feet above the ſurface of the ground, which *ſcrew* in this part, muſt be ſquared and mortiſed an inch and a half deep, in order for the placing and play of the *wheel.* The *wheel* muſt be bound with *embranchements* or *ſpokes* and *courbes* or *fellies*, into which are faſtened a number of large *cogs* or *pins*, ſo as to allow five or ſix men to work it and apply the neceſſary force for that effect.

Laſtly, under the *baſon* muſt be placed two large *trees*, which muſt paſs between the true and the falſe *jumelles* or *cheek-timbers*. Theſe muſt be ſquared and *morticed* at the thick end on the ſide which joins to the *cheek-timbers*, in which muſt be made a mortice or notch to hinder them from working outwards. Behind muſt be placed the *key* which is to faſten them, and prevent their working inwards, but ſo as to allow them room to play between the *cheek-beams*, without ſhifting from the place allotted for them. Theſe *trees* muſt be laid carefully on their bed, and be bound together with *pins*, to prevent their parting. They muſt open inſenſibly wider and wider, as they extend towards the *cheek-timbers*, and muſt be ſufficiently diſtant from each other at the place where the *ſcrew* is, in order to allow room for it.

On the ends of theſe *trees* muſt be faſtened a *nut* with *handſpikes* through it, in order to raiſe or fall them, by turning them in the manner of a *draw-bridge*, on the *keys* inſerted in the *falſe cheek-timbers*, as their center, when the *trees* are left at reſt, and on the *ſac* or bottom of the *preſs*, which is over the *baſon*, when the preſſure is made. Before preſſing, theſe *trees* are raiſed by the help of the *ſcrew*, in order to lower them on the ſide where the *cheek-timbers* are, ſo as to force the *wedges* between the *trees*, and the *coyar* which is over the *cheek-timbers*. They are lowered with the ſame *ſcrew* on the ſide near the *falſe cheek-timbers*, after having placed on the Grapes the three *poles*, the *planks* and *moyaux*, and ſo with the help of the

Large Wine Preſs.



Sharp sculp.

A A	Trees
B B	Jumelles
C C	Racines
DD	Fauſses Jumelles
E E	Their Capping
F F	Keys of the Trees
G G	Four Clavettes
H H	Braces of the four Jumelles
I	Other Braces of the Same
KKK	Pieces de Maye
L	Braces between ÿ 4 Jumelles
MM	Screw
N N	Wheel
OO	Nut or Box
P	Capping of the Jumelles
Q	Coyar
RR	Amoises
S	Key
T T	Wedges
U U	Cage
YY	Chantiers
XX	Taiſsons

wheel, which turns the *ſcrew*, preſs the *ſac* in a very forcible manner.

The *trees* muſt be two feet and an half in diameter, and if none are to be found of ſufficient thickneſs, we may join two together on each ſide, and even three, if neceſſary. They are bound together with *keys* in different parts, as well on their *bed*, as on the faces, ſo as that all of them may have the ſame effect as if there were but two. Laſtly, at the end of the *preſs* next the *cheek-timbers*, is made a little ſuſpended theatre, in order to aſcend it, and ſo ſtrike the wedges.

Large Wine-preſs à Cage.

This ſort of Wine-preſs is conſtructed exactly like the other, except that in place of *taiſſons*, they make uſe of a *cage*. A large hole is dug in the ground twelve feet deep, and nine in diameter. In order to ſupport the earth, a wall of maſonry is built all round it like a well, which muſt be ſeven feet in diameter, to afford room for a timber *cage* of a ſquare form, well made with *uprights*, *corner-timbers*, *girders*, *braces*, &c. Within the *cage* is built a ſolid piece of maſonry, which ought to weigh about three *milliers*. The center of the *cage* is joined to the *ſcrew*, ſo that they may be turned together, and the trees be made to reſt on the *moyaux*, in order to preſs the Grapes. Juſt as if a man were ſuſpended at one end of a pole, ſtrongly ſupported at the other, in order to preſs ſome body placed between both ends.

About two or three feet from the ground is placed the *wheel*, by the help of which, together with the weight of the *cage*, the *ſcrew* is lowered, which falls the *trees*. The *cage* muſt be about ten feet high, on a ſquare baſe, four feet nine inches each way.

Great care muſt be taken, in reſpect to

preſſes *à taiſſons*, not to make them too cloſe, leſt the *trees* ſhould break, and ſo demoliſh the whole, no mechanical force being more powerful than the *ſcrew*. We muſt not fail to make all the joints dovetailed and very exact; but above all, it is neceſſary that the *ſcrew* and *nut* be done in a workman-like manner.

Theſe large preſſes will make at one ſingle *cuvée*, *ſac*, or preſſing, from twenty to twenty-five caſks or hogſheads of Wine. They may be conſtructed one-fourth, and even a third ſmaller, when they will preſs no more than from fourteen to fifteen hogſheads. In this caſe we muſt diminiſh proportionably the dimenſions of the timbers and other pieces, which ſhall now be deſcribed.

Names and Dimenſions of the pieces in a large Wine-preſs.

The Trees are from thirty-two to thirty-five feet in length, and ought to be from two feet and a half to three feet in diameter.

The *Jumelles* or *Cheek-timbers*, twenty-eight feet long, by two feet diameter at the lower end, and from ſixteen to eighteen inches at the upper end.

The *Racines* or *Baſe-timbers*, twelve feet long, and from twelve to thirteen inches thick; in theſe we muſt be ſure to make counter dove-tails, to join into thoſe of the cheek-timbers. The former are placed fifteen inches from the lower end of the cheek-timbers. Three muſt be made in the place where they riſe above ground: the latter muſt be on a level with the upper part of the *falſe chantiers* or *timbers.*

On the *racines* or *baſe-timbers* of the *jumelles* or cheek-timbers, and on thoſe of the *taiſſons* are placed the *braces* or *agraffes* of wood, nine feet long, by nine and ten inches thick, in order to bind them together.

The *Chantiers* are ſixteen feet long by fifteen to ſixteen inches ſquare.

The *Souillar*, eighteen feet by eighteen inches broad, and fifteen inches thick.

The *fauſſes Jumelles* or *falſe Cheek-beams*, fourteen to fifteen feet long, by thirteen to fourteen inches broad and nine inches thick at the lower end, and ſix inches thick at the upper: they muſt be diminiſhed or cut down againſt the keys, on which the trees are to reſt.

The *Chapeau* or *capping* of the *fauſſes jumelles* or *falſe cheek-timbers*, ſix feet by fourteen inches broad, and nine to ten thick.

The *Keys* of the *Trees* againſt where the *Nut* is, five feet and an half by eight inches thick againſt where the head is, but reduced to one half in the remaining part of its length.

The *Clavettes* to faſten the *keys*, fourteen inches long by five broad, and at leaſt one inch thick.

The two *Contrevents* or *Braces* of the *falſe jumelles*, eight feet or thereabouts, by four to five thick, and the breadth the ſame with that of the *jumelles.*

The two remaining *Contrevents* or *Bracers* of the ſame *falſe jumelles*, nine feet, by ſeven to eight inches thick.

The *Patoureaux*, ſix feet by eight or nine inches thick.

The *pieces de Maye* which compoſe the baſon, twelve feet by nine to ten inches broad, and ſix thick.

The large *Contrevents* or *Bracers*, put between the *falſe jumelles*, ſix to ſeven inches.

The two *Taiſſons*, each fourteen feet by ſixteen inches thick at the head, and twelve inches at the foot.

The *Screw*, fifteen inches diameter at bottom next the ſquare part, thirteen inches againſt the part of the *ſcrew* which forms the *worm* or *ligne eliſſe*, and twelve or thirteen feet in length.

The *Wheel*, ten feet in diameter with *embranchements* or ſpokes four inches thick, as alſo the circumference or *courbe*, from which proceed wooden *pegs* or *cogs* four or five inches long and one inch in diameter, to allow eight men to work round the circumference.

The *Nut* or *Box*, ſix feet long by two broad, and thirteen inches thick; it ought to be capped with iron.

The *Chapeau* or *capping* of the *jumelles*, ſix feet long, by one foot thick, and the breadth the ſame as the tops of the *jumelles*.

The *Coyar* placed on the nut between the two *jumelles*, ought to have the ſame breadth with the *jumelles*, and from thirteen to fourteen inches thick.

The *Amoiſes*, which are to bind the head of the *jumelles*, two inches higher than the under part of the *coyar*, one foot broad by five inches thick.

The *Noyau* two foot in height by twelve to fourteen inches thick; it is placed between the *coyar* and *chapeau* or *capping*; through the *jumelles* and *noyau* is paſſed a *key*, which muſt be made very true, as the whole force of the preſs reſides in it.

The *Wedges* two feet long, by nine to ten inches broad, and from ſix to ſeven thick.

The *Cage* in preſſes called *à Cage*, ten feet deep, and four feet nine inches ſquare, or every way.

The *Moyaux* eight feet one half by five inches one way, and ſix the other.

All theſe pieces muſt be of oak, except the *ſcrew*, which muſt be of the hardeſt elm, and the *nuts* or *boxes*, which muſt be of walnut-tree. We may alſo make the parts a little longer or a little ſhorter, according to the thickneſs of the timber we have to employ in making them.

Wine-preſs called Etiquet.

This ſort of Wine-preſs called *Etiquet*, is not near ſo expenſive as the others, but at the ſame time will not preſs out ſo large a quantity of Wine ; it is however extremely ſerviceable, as moſt private perſons not having ſo plentiful Vintages, need not make above eight or ten pieces of Wine at each *cuvée* or preſſing.

The conſtruction of the *Etiquet* is nearly the ſame as that of other Wine-preſſes ; we ſhall now explain wherein they differ.

The *hollow* made in the ground muſt be four feet deep, fourteen broad, and eighteen long, more or leſs, according to the intended ſize of the preſs. Three *dwarf walls* are to be built in a direction at right angles to that of the preſs, which muſt take up the ſpace under the ſquare of the *baſon*; that in the middle muſt be three feet thick, and thoſe on the ſides two and an half. In the middle of each of the ſide walls muſt be left a ſquare hole of about twenty inches as a foundation for the two *jumelles* or *cheek-timbers*, one of which is to be placed on the middle part of one ſide of the *baſon*, and the other on the center of the oppoſite ſide, both being made with a ſlope or inclination of one inch and an half towards the *baſon:* theſe muſt have three ſides ſquared and planed, from where they riſe above the *chantiers*; the remaining part muſt be left in the rough. In the ſide next the *baſon*, is cut a *mortiſe* two feet and an half above the *baſon*, three feet broad, four inches deep, and two feet high aſcending towards the head.

The *falſe chantier* is placed on the center wall, and on each of the other walls are placed two *racines* or *baſe-timbers*, which brace or knit the *jumelles* or *cheek-timbers*, and which are bound to them with ſquare *renforts* and dove-tails: acroſs theſe *racines* or *baſe-timbers* and the *falſe chantiers*, are placed the four *chantiers* cut exactly as in other preſſes: thoſe in the center bind the *jumelles* or *cheek-timbers*, and are jointed with them, as are the *racines*, and they muſt project nine inches beyond the *racines*, which are between the *jumelles*; the under faces of the *chantiers* muſt be cut an inch and an half againſt the *racines*, in order to bind the whole together: upon the whole are placed the *pieces de maye*, which are driven cloſe to each other, in the manner already mentioned; the *baſon* is on the ſame conſtruction with that in other *Wine-preſſes.*

The *nut* or *box* muſt project ſeven or eight inches behind the hindmoſt part of the *jumelles*, and comprehend their whole thickneſs; it is placed at the top of theſe, and is reſted on *keys* which paſs through the *jumelles* with *clavettes*; it ought to be ſecured behind the *jumelles* with a *key*; as alſo on the face with four *iron bars*, making a ſquare of one foot and an half, pierced at the four corners with *boulons* and *clavettes*, at the diſtance of four or five inches from the *tareau*; on the *nut* are placed *planks*, which croſs it at right angles, ſo as to have their ends towards the front of the *preſs*. On theſe *planks* or boards are placed two *chapeaux* or *caps*, alſo of the ſame length with the *nut*, which bind the tops of the *jumelles* or *cheek-timbers* under their head by an *entaile* or mortice made at each end by the faces, which join together: the *chapeaux* and *jumelles*, muſt be bound together with *keys*; there muſt in like manner be four *contrevents* or *braces*, which lay hold of the heads of the *jumelles*, and reach quite to the center of the length of the *chapeaux* or *cappings*, with a *renfort* to each.

Next is made a *ſcrew* of the ſame diameter with that of the other preſs, with a ſquare part below, on which is fixed a *wheel*, placed in an horizontal direction, well conſolidated with a *ſcrew*, and bound with *curve pieces* or *fellies*, and *ſpokes* or *embranchemens* one foot broad croſs-wiſe; the breadth of the *ſpokes* or *embranchemens*,

mens, ought to project three or four inches beyond the *fellies* or *curve*, in order to contain the *cable* which is to go round the *wheel*.

On the center of the *wheel* is placed a *mouton* or rammer, all the length of the ſpace between the two *jumelles*, and eight inches beyond, in order to conſtruct a kind of *tenon* which is to enter the *mortice* in the *jumelles*, as has been already mentioned; this *mouton* or rammer muſt be ſuſpended by an iron *boulon*, which muſt enter at the end of the *ſcrew*, to be kept faſt and ſuſpended with it, ſo as to let it ſwing; in order to this, the end of the *boulon*, which is under the *mouton*, muſt have room to play by means of the *clavette* which confines it at the other end in the *ſcrew*.

At the diſtance of ten or twelve feet from the preſs, is placed horizontally or perpendicularly, a *wheel* with an *axis* cloſe to it, which is to play in wooden *plum-*

arts well fixed or faſtened; to the *wheel* next the *baſon*, at one of the *ſpokes* or *embranchemens*, or to a *pin* driven into it for that purpoſe, is faſtened the *œillet* of a thick *cable*, two inches and an half in diameter; the *wheel* may be turned one or two turns with the hand before the *cable* is faſtened to it; it ought to make five or ſix rounds on the *wheel*, and its other end be faſtened to that by the ſide of the *preſs*. Seven or eight men may be put to turn and work it with all the force neceſſary for the operation of preſſing.

It is of great importance to obſerve, that when no more than a turn and a half of the *cable* remain round the *wheel* which is over the *baſon*, if it be neceſſary to give the *ſac* or ſtratum of Grapes any more preſſing, the wheel muſt have two or three turns more of the *cable* put on it, to finiſh the preſſing; without this precaution you would endanger breaking the lower *wheel*, and perhaps maim the *preſ-*

ſers. When the *ſac* is cloſe enough, the perpendicular wheel is ſtopped for near half an hour, to give time for the Wine to run off: in preſſes on this conſtruction, it is only the *mouton* or rammer which preſſes and bears upon the *moyaux*, ſo that it ſupplies the place of the *trees* in other *preſſes.* There muſt be a man of experience, by whom the reſt are to be governed, to ſuperintend the preſſing, and to cut or ſhape the Marc in the manner required, at each cut.

Pieces peculiar to the Etiquet.

The two *Jumelles* or cheek-timbers, ſixteen feet by eighteen to twenty inches thick.

The *Nut* or *Box*, from fifteen to ſixteen feet, by three feet broad if poſſible.

The *Chapeau* or *Capping*, ſixteen feet, by thirteen to fourteen inches thick.

The *Contrevents* or *Bracers* ſix feet, by ſix or ſeven inches thick.

The *Racines* or *Baſes* twelve feet, by twelve to thirteen inches thick.

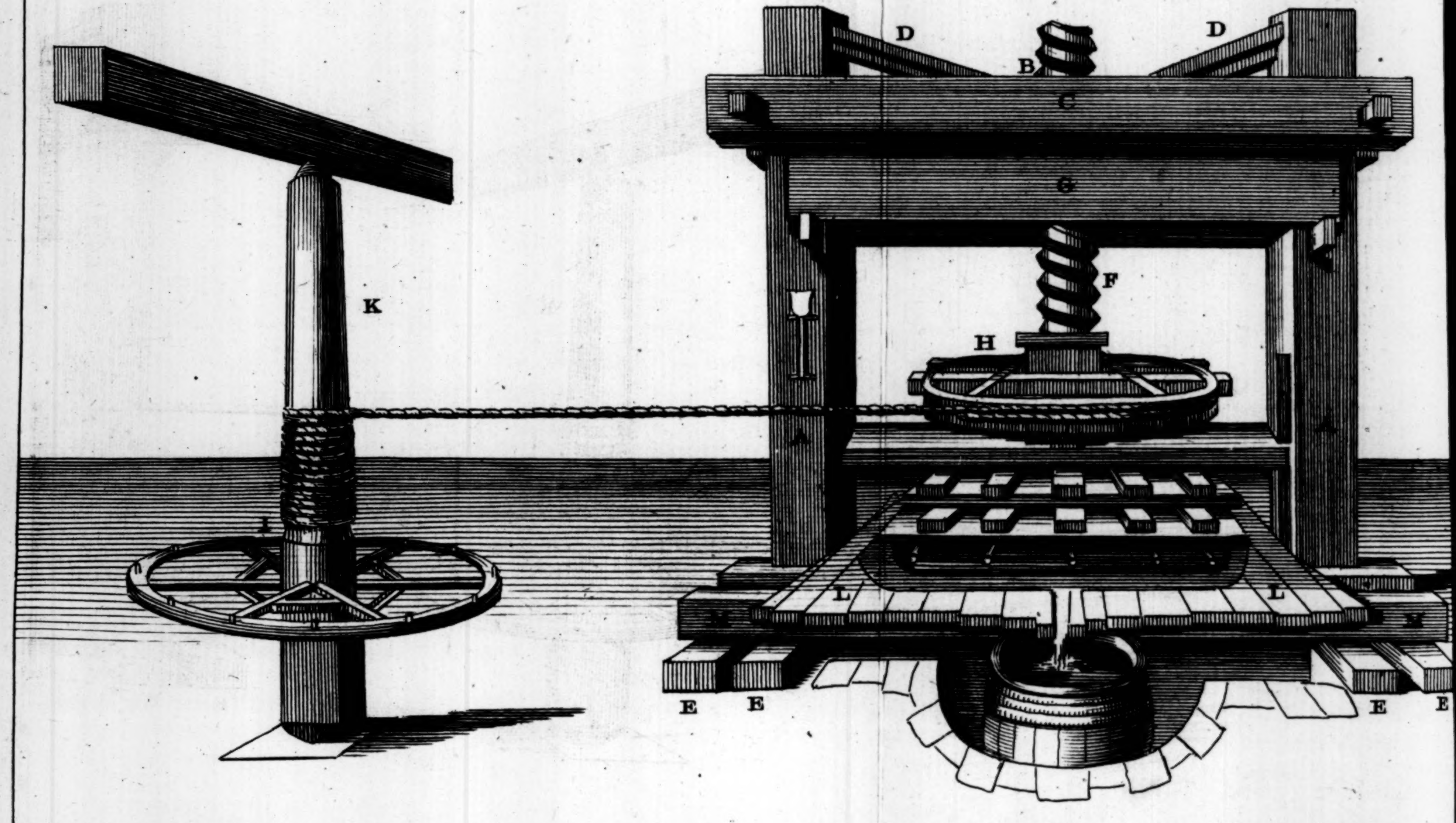
The *Screw* from ſeven to eight feet long, by thirteen inches againſt the *ligne eliſſe*, and ſixteen inches below at the ſquare part; it ſhould be cut down or mortiſed in this place to the depth of two inches, to admit the wheel.

The *Mouton* or rammer, twelve feet and an half, ſeventeen to eighteen inches broad, and ten at the ends, from eight to ten inches broad in the middle, and from ſix to ſeven inches at the ends.

The *Center Wheel*, nine feet in diameter, and ten or eleven inches thick.

The *Perpendicular Wheel*, of the ſame diameter, and from five to ſix inches thick in every part.

The *Arbre-tour* or *Axle*, ten to eleven feet, by eight inches in diameter.



AA Jumelles
B Nut
C Capping
DD Braces

EE Racines
F Screw
G Mouton
H Center Wheel

I Perpendicular Wheel
K Axle
LL Pieces de Maye
MM Chantiers

Sharp sculp

The *Faux-chantier* and *Pieces de Maye*, of the ſame dimenſions as in other preſſes.

The *Chantiers* eighteen feet, and of the ſame breadth and thickneſs as in other preſſes.

The *Moyaux*, as in other preſſes, that is, ſeven to eight feet, by five to ſix inches ſquare.

Another Wine-preſs, on a ſimpler conſtruction, and leſs expenſive.

The following is a preſs different from the former ſorts; as well as ſimpler, more commodious and much cheaper. In one of the angles of the cellar or ſtore-room, is formed an *equilateral triangle*, each ſide of which is ten or twelve feet, more or leſs, over which is fixed into the walls a piece of oak or walnut-tree two feet broad, and one and an half thick; in the middle of this is made a round *hole*, ſix inches in diameter, made in form of a *nut*

nut or *box*, into which is inſerted a *ſcrew-column*, made of the wood of the ſervice-tree, from ſeven to eight feet long, the ſquare part at the baſe being full one foot and an half in the ſquare, each ſide of which has a *hole* quite through it, from four to five inches in diameter, into which is put a *handſpike* or *bar*, which a man puſhes, in order to lower the *ſcrew-column* on a large *table*, in which are pretty deep *grooves* quite round it to keep in the Wine and make it run off, ſo as to fall into a *geulbé:* the *table* is loaded with Grapes to an equal depth; then the *planks* are put upon it, and afterwards the *timbers*, among which that in the middle is much the largeſt, in order to ſerve as a *ſtay* or *prop* to the *column*, which preſſes the Marc of the Grapes confined under the *triangle*.

This is the preſs commonly uſed in Provence, wood being ſcarce in that part of France.

EXPLA-

EXPLANATION

OF THE

TERMS uſed in FRANCE,

In VINE-HUSBANDRY.

ACCOLER la Vigne. Tying up the Vine to the props or ſticks: in ſome parts they tie them immediately after pruning; in others, they only tie ſuch ſhoots as have put forth after the Vines have been pruned.

Anneau or *Ring*. Is a ſhoot laid in form of a ring, and which is paſſed under a Vine-ſtock, when it is turned into a layer.

Augelot. To plant the Vine *à l'augelot*, is digging a hole in form of a *trough*, into which are put the *croiſettes*, to be converted into Vines.

Baiſſer la Vigne. A term in the *Auxerrois*, ſignifying to tie the Vines to the props.

Biner. Is giving the Vineyard its ſecond dreſſing, uſually done in June.

Cartager or *Quartager*. Is giving the Vineyard its fourth dreſſing; a term in the *Orleannois*.

Cep. The trunk, or ſtock of the Vine, which throws out the ſhoots which are pruned yearly.

Champlure. A froſt which has done ſome ſlight damage to the Vines. The champlure is dangerous to Vines.

Chapon. A ſhoot of the ſame year, taken off in order for planting, and to which adheres ſome little of the wood of the foregoing pruning.

Charnier. A term in uſe in the *Orleannois*,

nois, of the ſame ſignification with *echalas* or *Vine-prop.*

Chauſſer la Vigne, is to put new mold to the foot of the Vines.

Chevelée. See *Marcote.*

Chevelu. Signifies the ſmall fibrous roots, which grow to the ſhoots planted with that intention.

Chevoli. A word in the *Orleannois*, of the ſame import with *Marcote.*

Collet. Is that part of the Vine next to, and under the head, whence the term *accoler.*

Coſſon. The new ſhoots, which the ſtem puts forth after pruning.

Couder un cep de Vigne. Is bending it into the form of an obtuſe angle, or elbow. This term is much uſed near *Auxerre.*

Couler. Is applied to the flowers, which as they open fall to the ground, ſo that the cluſters degenerate into tendrils.

Coulure. Is ſaid of the motion of the ſap, which being impeded ceaſes to act on the flowers of the Vine, ſo that they drop without forming any fruit.

Curſon. Is a Vine-branch, lopped to four or five eyes at moſt.

Curer en Pied. Is lopping all the uſeleſs wood, which the ignorance of the Vigneron may have left on the Vines through a wrong or deficient *ebourgeonnement* or unbudding.

Cuver. Is meant of the trodden Grapes, which are left with the *muſt* to ferment in the *cuve*, in order to give a colour and body to the Wine.

Dechalaſſer. Taking up the ſticks which ſupport the Vines, after the Vintage, which is done about Paris and in ſome other parts, where they are laid up in bundles, to be ſet in the ground again in the Spring, when the Vines are ready for tying. In the *Auxerrois* and that neighbourhood, the Vine-ſticks are never taken up.

Décharneler, the ſame with *dechalaſſer*, which ſee.

Déchauſſer la Vigne. Is to make a ſmall hole at the foot of a Vine, in order to bare the root, which lies near the ſurface, that dung may be put to it.

Druge, Drugeon. A tender *bud* or *ſhoot* of the year, which ſhoots out from the Vine-branches, and makes the Grapes abort.

Ebourgeonner la Vigne, is to take off all the young ſhoots on the bottom of the ſtem of the Vine, that the ſap may not be waſted by them.

Echalas. A *ſtick* put in the ground at the foot of every Vine as a ſupport to it.

Echalaſſer. Is ſticking the Vine-props in the ground.

Ecuyer. A falſe ſhoot which grows at the foot of a Vine, and which is to be lopped as uſeleſs.

Effeuiller la Vigne. Is taking away ſome leaves, which ſhade the Grapes; this is done in hot countries.

Encouder. Is to bend a Vine and tie it to the prop, ſo as to make a *coude* or *elbow*.

Entreplanter. Is planting the *chevelu* in the room of ſuch plants as have miſgiven.

Eſſuquer. To expreſs the juice of the Grapes in the preſs.

Fermentation. Is the natural *ebullition* of the juice of the Grapes, which is heated by the action and reaction of the ſalts it contains.

Fermenter. See *cuver*.

Foſſe. A hole dug for receiving Vines to be planted, or layers.

Houe. A hoe. The tool of a Vigneron, which he uſes on many occaſions in labouring the Vineyard. It has a large flat piece of iron like that of a ſpade inverted, faſtened on a handle two feet and an half long.

Houer. To labour the Vineyard with a *Hoe.*

Larmes, the *weeping or bleeding of* the Vine. Is meant of the nutritive juice, which diſtils drop by drop from the Vine-branches after pruning, when the ſap is in motion.

Lier ou accoler la Vigne, Is tying the Vine to the ſticks.

Marcote de Vigne. Is a rooted branch planted in the nurſery for the purpoſe of recruiting the Vineyard.

Marte. A kind of hoe, or pick-ax, uſed in dreſſing the Vineyard.

Martinet. See *Vrilles* or *Tenons*, which are the ſame thing.

Meigle. One of the tools of a Vigneron, conſiſting of a piece of iron, broad next to the handle, and terminating in a point. It is much uſed at *Chablis.*

Membre. Is meant of the branches left ſtanding on the Vine when pruned. The Vignerons ſay, we muſt leave two

or

or three *members* on this ſtock, meaning two or three branches.

Moucheter la Vigne. To clear the Vine. Is pinching with the finger and thumb, or topping with a ſmall pruning-knife, the extremities of the young ſhoots, to ſtop their further progreſs.

Nouer. Signifies the fall of the flowers, which are converted into fruit.

Papillotter. The Vine is ſaid to *papillotte* when the bud, on opening, ſhews only two leaves diſpoſed like the wings of a Butterfly; this is an ill ſign, and ſhews the bud to have received damage.

Parage, ou parer la Vigne. Is giving the dreſſing immediately ſucceeding the Vintage.

Pas. The Vignerons in Auxerre ſay, *planter au pas*, or *pace-planting*, which is planting the Vines in holes dug one pace diſtant from each other, meaſured by the ſtep of the Vigneron.

Perche. Pole. Mettre la Vigne au perche.

To faſten the Vines to the poles acroſs the Vine-ſticks, as is practiſed in the Auxerrois.

Pleyon. Large unthreſhed rye-ſtraw, uſed in tying the Vines to the ſticks, when they have put forth new wood.

Pleurer. *Weeping.* Vide *Larmes.*

Poulette. Is meant of a ſhoot or branch of the year, cut in order for planting. The *poulettes* ſometimes paſs among the *chapons* or *croiſettes* for Vine-plants; but are of no value.

Provigner. To *provine* or make *layers.* Is laying ſeveral branches in the ground, that they may take root.

Rebiner. Is giving the Vineyard its third dreſſing.

Rechauſſer la Vigne. Is replacing the earth in a hole made at the foot of a Vine in order to apply dung to the roots.

Recouler la Vigne. To plant in vacant ſpaces, where the Vines have miſgiven.

Recours. See *Courſon,* which ſignifies the ſame thing.

Relever la Vigne. Is the ſecond tying to the ſticks of the young ſhoots, which have put forth ſince the former tying: they are *relevées,* or tied with *pleyon* or unthreſhed rye-ſtraw.

Rompre la Vigne. Is to labour the Vineyard equally throughout, immediately after it is planted.

Roſette. The Vine is ſaid to be *en roſette,* all whoſe buds are blown or opened, and ſomething reſembling a *roſe.*

Rueller la Vigne. Is making a drill all along each ſpace between the rows, and is done with the flat of the hoe, by taking up the earth in the middle, and laying it againſt the foot of the Vines.

Sautelle or *Sauterelle.* Is a Vine-branch laid in the ground that it may take root, and ſo that the part next the ſtem, which is out of the ground may form the *dos de chat* or *cat's back.*

Sombrer. Is giving the Vines their firſt Dreſſing.

Souche de la Vigne. Is the *ſtock* or the part of the ſtem next the ground and the root.

Tenon. See *Vrilles*, which is the ſame.

Terrer la Vigne. To earth the Vines. Is carrying baſkets of earth, which is laid at the foot of ſuch Vines as are in a languiſhing ſtate.

Tourner. To turn. Spoken of Grapes which are beginning to ripen.

Tuf, a kind of virgin mold below the reach of the plough or ſpade, unfit for vegetation till it has received the fertilizing effects of the froſts, ſun, air, and other meteors, as well as of dunging, digging, ploughing, *&c.*

Viette. A Vine-branch cut down to a foot and a half at moſt, when they deſign to ſpread it along the rows.

Vigneron, a Vine-dreſſer, or labourer, who agrees to do the buſineſs of dreſſing, at ſo much an *arpent*.

Vin de teinte. A Wine deep in colour, and in appearance black. It is uſed by Vintners in colouring their white Wine; with this they can either make it of a pale yellow or red, according to the quantity they put in. It is alſo uſed by the dyers in dying.

Vrilles, *martinettes* or *fettons*. Are ſmall ſlender ſcions or tendrils, which come from the branches, and which by their circumvolutions ſerve as hands with which the ſhoots take hold and ſupport themſelves.

G.R.II BR.MUS.

F I N I S.